

THE WHEATSHEAF BOUGH BEECH



DESSERT MENU

SWEETS

Almond, sultana & chocolate chip bread & butter pudding, pouring cream (v)	6.50
Warm Chocolate brownie, vanilla ice cream (v)	6.00
Mango crème brulee, (v,wf)	6.00
Duo of ice cream or sorbet (v,wf)	5.00
Warm spiced plum crumble, ginger ice cream (v,wf)	6.50

(All of our ice cream and sorbet is freshly churned so please ask your server for today's selection)

British & Irish artisan cheese selection

Tunworth (Hampshire) pasteurised cow's milk, rich, milky & sweet flavours that are long lasting with nutty & vegetal undertones (T)
Isle of Mull (Scotland) pasteurised cow's milk, strong, rich mature punchy spice flavours (T)
Charcott (Kent) unpasteurised cow's milk, mild flavours with slightly salty undertones, firm & crumbly texture (V)
Colston bassett stilton (Nottinghamshire) pasteurised cow's milk, smooth buttery texture with rich long lasting flavours (T)
St Cera (Suffolk) raw cow's milk, intense farmyard flavours, cut with a green bitterness, aromas of tobacco, paste is ripe, liquid & rich (T)
Durrus (Cork, Ireland) pasteurised cow's milk, semi soft, washed rind cheese, plump & pliable, flavours range from mild to earthy. (T)
Beenleigh blue (Devon) pasteurised sheep's milk, strong tangy and salty flavours which last long in the mouth, creamy but crumbly texture (V)
St Tola (County Clare, Ireland) pasteurised goat's milk, natural golden rind, full flavoured, sweet & floral with honey undertones (V)

(T) Traditional rennet (V) Vegetable rennet

2 cheeses 5.50 3 cheeses 7.50 4 cheeses 8.50

Why not try our homemade damson gin or vodka with your cheeseboard 2.00

Our food is prepared fresh to order so please allow some time. Nuts are used in our kitchen so all dishes may contain traces, please advise staff of any allergies when placing your order. Allergen advice on all dishes is available upon request. Our game may contain shot. There is no service charge on all parties of 7 and under, a service charge of 10% applies to parties of 8 or more, and will be shared between the whole team

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Dessert Wines

	50ml	125ml	350ml	Bottle
Mira La Mar Pedro Ximenez	2.75			18.90
deliciously sweet & an excellent companion to blue cheese & all types of desserts				
Chateau Les Mingets Sauternes, France 2012		6.60		17.00
a concentrated, luscious character, intense flavours of caramelised fruits, pear, melon & almond, rounded & balanced by good acidity				
Red Muscadel Rietvallei Estate, South Africa 2015		5.50		24.95
an enticing perfumed aroma with complex raising sweetness & a rose petal fragrance, intensely sweet & enjoyable aromatic dessert wine				
Seigneurs de Monbazillax, Dordogne France 2012		5.50		26.95
a golden yellow colour with aromas of ripe apricots & candied orange, smooth & rounded in the mouth with perfect balance				

Ports

Cockburns LBV				3.50
Cockburns Special Reserve				4.00
Cockburns Fine Tawny				4.00
Cockburns Fine Ruby				3.50
Warres Otima 10 year old				4.00
Please note all ports are measured at 50 ml				

Hot Beverages

Americano				3.00
Cappuccino				3.50
Latte				3.50
Latte Macchiato				3.75
Espresso				2.75
Double espresso				2.95
Breakfast Tea				2.50
Herbal Tea				2.75
Hot chocolate				3.50

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