

## DESSERTS

**All of the desserts are made by our very talented team of Chefs**

Warm Chocolate and Orange Brownie with white chocolate sauce  
and ice cream (gf) £6

Iced Strawberry Parfait, with meringues and compressed Strawberries  
with a Strawberry gel £6

Landlord Tim's Sticky Toffee Pudding  
made with lots of soaked dates and with a delicious toffee sauce to  
go with it – served with clotted cream £6

Banoffee pie with toffee sauce and honeycomb £6

A Trio of delicious ice cream of the day from the West Country £6

Affogato – A delicious shot of coffee served over vanilla ice cream and just  
because it's gorgeous – a shot of Kaluha liqueur  
over it as well! £5.50

## CHEESE BOARD

A choice of 3 or 5 West Country Cheeses served with Korev chutney, dates, grapes  
and biscuits

**£8 for a choice of 3 Cheeses**

**£10 for 5 Cheeses**

**Strongman Cheddar**-farmhouse cheddar with a distinctive extra mature old  
fashioned flavour. Matured for 12 months it is an excellent  
addition to any cheeseboard

**Cornish Brie**-This cheese has a semi-soft consistency with a lovely bloomy  
rind. As the cheese ripens it develops a beautiful creamy texture and releases a  
distinctive mellow flavour as it melts in the mouth

**Cornish Gouda**-It is smooth, yet supple when young, with a sweet fruity taste  
developing and becoming firmer when mature.

**Devon Blue**-Made by Robin Congdon at Ticklemore Cheese in Totnes, Devon.  
It is made using Ayrshire cows' milk and has been matured for at least four months to  
give a sweet and smooth, medium flavoured blue cheese

**Vulscombe Goats Cheese** – This is a soft, handmade, fresh, pasteurized goat's milk  
cheese produced near Tiverton by Joyce and Graham Townsend