

DESSERTS

All at £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

Lemon Tart with clotted cream and a blackcurrant gel

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

Blackberry and Apple Crumble with homemade Custard

A Trio of delicious West Country Ice Creams – just ask your server
what we have today!

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