

Dessert Menu

- Glazed raspberry Bakewell tart, forest fruits, raspberry ripple ice cream 6.50 E, M, Nu
Fried churros filled with chocolate and hazelnut, warm caramel dipping sauce 6.25 GI, Nu, M, E
Zesty lemon cheesecake, vanilla pod ice cream 6.50 M, GI, SD
Baked apple and custard crumble tart, vanilla custard 6.50 Nu, M, E, GI
Rhubarb crème brûlée, shortbread fingers 6.25 E, M, GI
Profiteroles filled with whipped cream, chocolate fudge sauce 6.50 GI, M, S, E
Summer fruits pavlova, strawberries, raspberry compote, Chantilly cream 6.25 E
Trio of Red Lion Farm ice cream made with Jersey milk 4.95 M, S
Selection of sorbets 4.95

Cheese menu GI, M, S, Ce

Choose from our selection of British cheeses served with fruit chutney,
celery and crisp breads

A smidgen of cheese – choose one from the choices below 3.25

2 cheeses 7.25 3 cheeses 8.25

Cricket St Thomas Creamery Somerset Brie

The sole makers of Somerset Brie, Somerset Camembert and Capricorn goats' cheese, all traditionally ripened for full flavor and a creamy texture

Joseph Heler Double Gloucester

Local cheesemaker Joseph Heler produces this amazing cheese with a smooth texture and creamy flavour

Long Clawson Blue Stilton

Blue stilton is soft and crumbly with a complex flavour developed over eight weeks

Bosworth Ash

Bosworth Ash log is an unpasteurised, vegetarian, semi-soft cheese made from goats' milk

Barbers' Cheddar

Powerfully intense with an exceptional depth of flavor, Barbers' 1933 vintage reserve Cheddar represents the pinnacle of two centuries of cheesemaking.

ALLERGEN Information Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, GI- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu-Mustard

If you have a food allergy - please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Please note dish descriptions are not a full list of ingredients