

Cheese

Devon Oke from Stockbeare Farm, North Devon
Pasteurised Cows' Milk. Smooth yet firm with a mellow, creamy flavour

Quickes Cheddar from Home Farm, Exeter, Devon
Pasteurised Cows' Milk. An intensely rich and buttery cheese

Ticklemore Goats' Cheese from Sharpham Estate
Pasteurised. Semi hard, fresh, mild and sweet

Sharpham Brie from Sharpham Estate
Unpasteurised Triple Cows' Milk. Mould ripened cheese with a light & silky texture

Cornish Yarg from Pengreep Farm, Cornwall
Pasteurised Cows' Milk. Creamy under the rind and crumbly at the core

Devon Blue Cheese made on the River Dart
Unpasteurised Jersey Cows' Milk. A good, creamy blue cheese

Selection of three 5.95

Selection of four 7.25, Selection of five 8.95

Port

Quinta da Crasto LBV Port 20% abv - 3.95 for 50ml 34.95 bottle
Fruity with a big cedary nose, ripe and mouthfilling wine. Rounded with a sweet finish

Quinta do Crasto, Vintage Port 2010 20% abv - 40.00 half bottle
Terrific length, plenty of structure and body

Dessert Wine

Pedro Ximénez - Spain NV 15% abv - 3.95 for 75ml, 19.75 half bottle
Sumptuous dessert wine. Great with chocolate

Château Le Fagé - Montbazillac, France 2011 13% abv - 3.95 for 75ml, 19.75 half bottle
Luscious dessert wine brimming with botrytised fruit, both complex and intense

Cambells Rutherglen, Muscat, South Australia 2010 17.5% - 5.95 for 75ml, 29.75 half bottle
Rich, figgy and raisiny

Dessert

Crème Brûlée
with Fresh Raspberries

Sticky Toffee Pudding
with Vanilla Ice Cream

Triple Chocolate Mocha Tart
with Salted Caramel Ice Cream

Maltsters' Mess with Blueberries,
Strawberries and Raspberries

All at 6.50

Ice Cream & Sorbet

Vanilla, Chocolate, Strawberry,
Honeycomb or Salted Caramel Ice Cream

Raspberry and Basil Fravocado
(vegan, dairy & gluten free)

Lemon or Passion Fruit Sorbet

2 scoops 3.50 3 scoops 4.95