

THE CHEQUERS

THE SWEETS

Baked Maple & Pecan Cheese Cake with vanilla ice cream & toffee sauce **6.50**

White Chocolate Mousse served with a berry compote & honeycomb **6.00 GF**

Warm Chocolate Ale Cake served with muscovado Chantilly & milk chocolate sauce **6.00**

Cherry, Prune & Honey Cake served with green apple sorbet & raspberry coulis **6.00**

Affagato- vanilla ice cream with Wooden Hill espresso **4.00 GF**

ICE CREAMS & SORBETS GF V

Choose 3 scoops for 4.90

Vanilla, Chocolate, Caramel, Strawberry, Pistachio & almond Ice Cream;

Raspberry, Mango or Green Apple Sorbet.

ESPRESSO MARTINIS

Espresso Martini- Vodka, Kahlua & Wooden Hill Espresso **6.90**

Caputini- Vodka, Bailey's & Wooden Hill Espresso **6.90**

Salted Caramel Martini- Salted Caramel Vodka, Kahlua & Wooden Hill Espresso **6.90**

PORT & DESSERT WINE

	100ml	Bottle
Late Harvest Sauvignon BlancChile	5.50	19.50
Taylor's LBV	6.00	
Taylor's 10 Year Old Tawny	10.50	

FOOD ALLERGIES & INTOLERANCES GF denotes there is a Gluten Free option available on request.

Please let us know if you have any other dietary requirements when making your order. We proudly source our ingredients from local suppliers but only if the produce is of high quality.

THE CHEQUERS

The Chequers Cheese Slate

British & Continental cheeses served with Hexton orchard apple & ginger compote, walnuts, grapes & Peter's Yard biscuits GF

3 cheeses / 5 cheeses 7.90 / 9.90

Choose from the following cheeses

Brie

The Queen of cheeses, soft, ripe & flavoursome.

Wobbly Bottom Goat's Cheese

Handmade everyday using only fresh milk from their own carefully managed goat herd.

Wookey Hole Cave Aged Cheddar

Aged for an extra few months... makes this cheddar rich & strong

Gorgonzola Dolce DOP

Mild, sweet & creamy blue cheese

Longman's Stilton

A rich, savoury, spicy stilton with a buttery texture & deep blue complex flavour