

# THE CHEQUERS

## DESSERT MENU



SANDERSON

### DESSERTS

Lime & coconut posset **£7** GF | VE

Crumble of the day with vanilla ice cream **£7** GFA | VeA

Lemon meringue pie **£8**

Sticky toffee pudding, vanilla ice cream & toffee sauce **£7**

Creme brulée, shortbread & strawberries **£7** GFA

Mojito panna cotta, mint sorbet, lime & rum syrup **£8** GFA

Cinnamon doughnuts with raspberry jam **£8.5**

*Please allow 15 minutes to cook.*

Dark chocolate cheesecake, chocolate brownie & blood orange sorbet **£8.5**

### THE CHEQUERS ICE CREAM & SORBET

A selection of homemade ice creams and sorbets (including vegan),

please ask for flavours. **£2.5 per scoop** GF | VE

### BRITISH CHEESES

Black Bomber | Oxford Blue | Smoked Cheddar | Goats Cheese | Brie

Served with crackers, chutney and celery

Choice of 2 of the above **£7** GFA

3 cheeses **£11** GFA

(Please let us know if you would like your cheese to be at room temperature when you order your first course).

GF: Gluten free GFA: Gluten free available V: Vegetarian. VE: Vegan VeA: Vegan Option Available

Menu by Steven Sanderson, Chef-Owner, The Chequers at Burcot. Please speak to us about any allergies or special dietary requirements before you order. Please be advised nuts are present in the kitchen and bar.

This menu is subject to a discretionary 12.5% service charge.