## DESSERT MENU

## DESSERTS

Chocolate pot chocolate brownie, honeycomb \& salted caramel ice cream (GF) 9
Sticky toffee pudding vanilla ice cream \& toffee sauce 9
Baileys crème brûlée shortbread \& strawberries (GFA) 9
Cinnamon doughnuts \& vanilla custard \& strawberry jam 11.50
Please allow 15 minutes to cook
Banoffee pie 9
Tash's brownie salted caramel ice cream (Ve, GF) 9
Blackberry \& apple crumble with custard (GFA)/VeA) 9
Tiramisu cheesecake \& coffee ice cream 9.5
Spiced winter berry meringue port infused berries, vanilla cream (GF) 9.5
Eton mess vanilla cream, strawberries (GF) 9
Warm cookie dough vanilla ice cream \& marshmallows (GFA) / VeA) 10

## ICE CREAM

## Per scoop 3 <br> Madagascan Vanilla | Belgian Chocolate | Salted Caramel (Ve) | Coffee

## BRITISH CHEESES

Choice of 2 cheeses (GFA) 11
Choice of 3 cheeses (GFA)14.5
Black Bomber Cheddar | Oxford Blue | Smoked Applewood Cheddar | Goats Cheese | Camembert
Served with crackers, chutney and celery.
Please let us know if you would like your cheese to be at room temperature when you order your first course.

## PORTS

Sanderman 20 year old tawny ( 50 ml ) 10
Taylor's (50ml) 8

## HOT DRINKS

| COFFEES - DECAF OPTIONS AVAILABLE | TEAS 4 each |
| :--- | :--- |
| Espresso $2.5 \mid 4.5$ | English breakfast |
| Macchiato $2.5 \mid 4.5$ | Imperial Earl Grey |
| Double mocha $2.5 \mid 4.5$ | Saharan Mint |
| Americano 4.5 | Vanilla Rooibos |
| Cappuccino 4.5 | Passion fruit \& orange |
| Flat White 4.5 | Chamomile |
| Latte 4 | Jasmine |
| Ice coffee 7 | Chun Mee China Green |
| Flavoured syrups 1 | Decaf Breakfast |
| HOT CHOCOLATE 7 |  |

English breakfast<br>Imperial Earl Grey<br>Saharan Mint<br>Vanilla Rooibos<br>Passion fruit \& orange<br>Chamomile<br>Jasmine<br>Decaf Breakfast

(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 aware that all our food is prepared in a kitchen where gluten, nuts and other allergens are present. Whilst we take precautions, we cannot guarantee that any food is completely free from traces of allergens due to the risk of cross contamination. Guests with allergies are advised to assess their own level of risk and consume dishes at their own risk.

Please note that sometimes (not often) we do run out of popular dishes during very busy service. Updated opening times \& food service times can be found on our website. This menu is subject to a discretionary $12.5 \%$ service charge.

