

# THE CHEQUERS

## DESSERT MENU



### DESSERTS

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

Chocolate pot, chocolate brownie, honeycomb

with salted caramel ice cream **£7.5**

Almond milk rice pudding with fruit jam **£7** VE | GF

Lemon meringue pie **£8**

Sticky toffee pudding, vanilla ice cream & toffee sauce **£7.5**

Crème brulée, shortbread & strawberries **£7.5** GFA

Mango cheesecake, passionfruit sorbet & honeycomb **£8.5**

Cinnamon doughnuts with vanilla custard & apple puree **£9**

*Please allow 15 minutes to cook*

White chocolate pannacotta & frozen mixed berries **£8** GF

**THE CHEQUERS ICE CREAM & SORBET £3 per scoop** VeA

Madagascar Vanilla | Belgian Chocolate | Salted Caramel (ice creams)

Passion Fruit | Strawberry | Lemon (sorbets)

### BRITISH CHEESES

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

Served with crackers, chutney and celery

Choice of 2 cheeses **£7.5** GFA

Choice of 3 cheeses **£11.5** GFA

### PORTS (50ml)

Graham's **£10** | Taylor's **£10**



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.