+ HIDCOTE +

DESSERT MENU

Sticky Toffee Pudding Sticky Toffee Sauce, Vanilla Ice Cream	8
[G, M, E]	
Valrhona Chocolate Fondant Honeycomb Ice Cream, Salted Caramel (Please allow 15 minutes) [M, G, E, SD]	12
Lemon Meringue Pie Crystallised White Chocolate, Autumn Spiced Ice Cream [G, M, E]	9
Parsnip Crème Brulée Macaron, Biscotti [M, N, E]	8
Baileys Coffee Cheesecake White Chocolate Sorbet [M, E, SD]	9
White Chocolate & Pistachio Blondie Raspberry Gel, Pistachio Ice Cream [M, N, G, E]	8
Affogato 2 Scoops of Vanilla Ice Cream, Espresso, White Chocolate Pistachio Biscotti [G, M, E, N] Add a 25ml shot of: Cotswold Cream, Frangelico, Disaronno [SD]	7.5 4
Ice Cream & Sorbet Selection Please ask your server for today's selection	2.50
Selection of British & French Cheeses Served with Celery, Grapes, Chutney, Biscuits, Quince Jelly [G, M, Sa]	
Snowdonia Rock Star [M]	4.5
Vintage Cave Aged Cheddar, matured to perfection in the caves of Snowdonia	4.5
Bath Blue [M] Made with milk from the cheesemaker's, family-run farm, Bath Blue cheese is produced by fortraditional Stilton recipe. It is creamy, with even blueing throughout.	
Wyfe of Bath [M] Wyfe of Bath is made with cows' milk, from a recipe inspired by Gouda, by Graham Padfield a Farm in the village of Kelston, on the outskirts of the historic city of Bath.	4.5 It Park
Organic Cotswold Brie [M] A soft and buttery cheese made with organic milk from the farms own herd of 250 Friesian co Luna Goats Cheese [M]	5 ws. 6
Has been developed to be drier and less gooey beneath the rind than other cheeses. Beneath is a melt-on-the-tongue texture and a world of flavour	
Petit Langres [M] With its billowing white and orange rind, Langres looks like a little fluffy cloud at sunset. With pungent tang from the washed rind and plenty of spice and mineral notes from the smooth peneath.	

ALLERGENS - G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide