

DESSERT MENU

STICKY TOFFEE PUDDING
With English Lakes Vanilla Ice Cream & Butterscotch Sauce

APPLE & BLACKBERRY CRUMBLE
With Clotted Cream

LEMON TART
With Winter Berry Crème Fraiche

WARM CHOCOLATE BROWNIE
Served with a Rich Chocolate Sauce, Death by Chocolate
English Lakes Ice Cream

£5.95

ENGLISH LAKES ICE CREAMS
A selection of delicious locally made Ice Creams
£3.50

Ginestet Classique Sauterne Dessert wine – 50ml £2.75



We have a fantastic
Selection of Local Cheeses

- 1 Cheese Board – £5.95
- 3 Cheese Board – £7.95
- 6 Cheese Board – £10.95

Served with biscuits, home made bread and chutney, and pickled walnuts

Blencathra

A fresh flavour and slightly crumbly consistency. A non-rinded version of the traditional Caerphilly.

Hootenanny

A semi-hard cheese made with pasteurised goat's milk from the north of the Lake District. Snow white in colour with a rich creamy texture and fresh delicate flavour.

Border Riever Cheddar

A crumbly open textured cheese with a pronounced lemony flavour and a lingering creamy after taste.

Made from pasteurised cow's milk to a traditional recipe.

Eden Valley Brie

A white mould ripened organic brie made in Appleby with Cumbrian milk.

Cumberland Smoked Farmhouse

Made with raw dairy Shorthorn cow's milk, smoked slowly over oak in Thornby Moors own smokehouse.

Blue Whinnow

A firm bodied, unpressed cheese made from raw dairy Shorthorn cow's milk. Delicate bluing does not mask the flavour of the cheese.

Taylor's Late Bottled Vintage Port – 50ml £2.25

WE ALSO HAVE A CHOICE OF COFFEES AND LIQUOR COFFEES AVAILABLE
