



Dessert Menu

Brown Sugar Cheesecake
Pomegranate jelly, frosted hazelnuts

Peanut Butter Crème Brûlée
Peanut & banana crumb

Warm Chocolate Mousse
Milk chocolate pannacotta, orange ice cream

Hot Apple Sponge
Caramel sauce, vanilla ice cream

Rice Pudding
Prunes, Armagnac

Selection of Cheese

Served with pickled cucumber, shallot jam, celery, English cheese crackers

£8.00 3 cheeses

£10.00 5 cheeses

Single Gloucester - Gloucestershire

A pasteurized full fat cheese with a slightly mild and lactic flavour

Worcester Blue - Worcestershire

Described as a cross between a traditional stilton and a soft blue

Stinking Bishop - Gloucestershire

Award winning, washed-rind cheese

Tunworth - Hampshire

Camembert style cheese, named supreme cheese champion twice

Ashlynn Goats Cheese - Evesham

Mild and creamy goats cheese which becomes more pronounced with maturity
poached, fried, boiled or scrambled





Digestifs

Dessert Wine

	<u>100ml</u>	<u>Bottle</u>
'Dulce` Monastrell DO Yecla, Familia Castaño	£7.25	£34
Sticky Micky Late Harvest, Eradus, Marlborough	£9.50	£35

Port and Sherry

	<u>100ml</u>	<u>Bottle</u>
El Candado, Pedro Ximinez Sherry	£5.75	£25
Corney and Barrow Ruby Por	£5.50	£28
Corney and Barrow Tawny Port	£8.50	£35

Liqueurs

Baileys	50ml	£4.10
Amaretto	25ml	£2.90
Cointreau	25ml	£2.85
Kahlua	50ml	£5.70
Drambuie	25ml	£3.55

Coffee

Espresso	£1.80	£2.30
Macchiato	£1.80	£2.30
Americano		£2.70
Latte		£2.70
Cappuccino		£2.70
Flat White		£2.70
Mochaccino		£2.80
Hot Chocolate		£2.80

Tea Selection

English Breakfast
Earl Grey
Green
Camomile
Lemon & Ginger
Fresh Mint

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Please let us know if you
have any food allergies.
Some dishes may contain
nuts or nut oil.



THE
Seagrave Arms