



THE TROUT

At Tadpole Bridge

DESSERT MENU

Chocolate delice, brandy soaked blackberries, short bread	7.00
Sticky toffee pudding, salted caramel ice cream	7.00
Poached pear, quince sorbet	6.00
Apple and fig crumble, vanilla ice cream	6.50
Selection of ice cream and sorbet 3 scoops	5.50
Ice Cream	
Vanilla, rum & raisin, salted caramel, strawberry, chocolate	
Sorbets	
Lemon, blackcurrant, raspberry, quince	

THE CHEESE BOARD

Selection of British cheese, biscuits, chutney & celery
2 cheeses £6.95, 3 cheeses £8.45, 4 cheeses £9.95, 5 cheeses £11.45
Our choices are in order from mild too strong to help you decide

Duckett's Caerphilly – A light, moist and ever so crumbly cheese made with pasteurised milk from Somerset herds. A clean lactic tang is followed by notes of fresh grass, raw mushroom and citrus. Suitable for vegetarians.

Oxford Blue – Developed to rival the continental varieties such as gorgonzola it does not disappoint. A moist creamy cheese from pasteurised cow's milk with an aromatic finish. Suitable for vegetarians.

Ashlyn – This ticks all the boxes for goats cheese lovers – underneath a blanket of ash is a smooth, clean and well balanced cheese, made from unpasteurised milk.

Tunworth – A genuine British cheese superstar made from pasteurised cow's milk in Hampshire. A slightly sweet flavour that takes on vegetal notes. This is a perfect partner with a beer or a cider.

Montgomery's Mature Cheddar – It is the epitome of traditional, handmade, unpasteurised Somerset cheddar, matured for 12 months wrapped in muslin cloth on wooden shelves and has deep, rich, nutty flavours.

PORTS

	100ml / Bottle
Warres's Late Bottled Vintage 2011	£6.00/£39.00
Warre's Otima 20yr Tawny	£9.50/£45.00

SHERRY AND MANZANILLA

	50ml / Bottle
Tio Pepe Fino Seco	£3.60
Pedro Ximinez	£5.50/ £24.00
Manzanilla	£4.20

PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGIES
125ml glasses of wine are available on request. A discretionary service charge of 10% will be added to your bill.