



THE TROUT

At Tadpole Bridge

DESSERT MENU

Coconut & milk chocolate ganache, pistachio, mango sorbet	6.50
Poached apple, blackberry, almond & polenta crumble, coconut ice cream	6.50
“Chocolate Sabotage” - chocolate sponge, white & dark chocolate mousse, chocolate delice, chocolate panna cotta	8.50
Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream	6.50
Selection of ice cream and sorbet - three scoops and homemade biscuits	5.50
Ice cream - Vanilla bean rum & raisin chocolate coconut	
Sorbets - Lemon blackcurrant raspberry	

THE CHEESE BOARD

Selection of British cheeses, biscuits, damson jelly & celery
 Two cheeses £8.50 | three cheeses £10 | four cheeses £11.50 | five cheeses £13
 Our choices are in order from mild to strong to help you decide

Stinking Bishop - The rind is washed with perry (fermented pear juice) made from Stinking Bishop pears; and it is this process that gives the cheese its rich, powerful aroma and flavour. Made by Charles Martell on his farm in Gloucestershire.

Cornish Yarg – A semi-hard cow's milk cheese made in Cornwall. Before being left to mature, this cheese is wrapped in nettle leaves to form an edible, though mouldy outer layer.

Oxford Blue – Developed to rival the continental varieties such as gorgonzola it does not disappoint. A moist creamy cheese made 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.

Cheshire Applebys - Appleby's Cheshire cheese is a unique, complex Cheshire, with a crumbly texture and a zesty, full-bodied and tangy flavour.

PORTS

100ml | 750cl Bottle

Grahams's Late Bottled Vintage 2011	£6.00 £39.00
Warre's Otima 20yr Tawny	£9.50 £45.00

SHERRY AND MANZANILLA

50ml | 750cl Bottle

Tio Pepe Fino Seco	£3.80
Harveys Bristol Cream	£3.80
Cardenal Cisneros Pedro Ximenez	£7.00 £48.00
Manzanilla	£4.20

DESSERT

100ml

Dulce, Monastrell, D.O Yecla, 2013, Spain (Red)	£7.25
Sauternes, Chateau Delmond 2012, France	£7.50

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.