



THE  
**TROUT**  
At Tadpole Bridge

**DESSERT MENU**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream	6.50
Coconut crème brûlée, passionfruit (gf)	6.50
Pistachio cake, lemon curd, meringue, seriously chocolatey ice cream	6.50
Lightly smoked almond pudding, raspberry, salted caramel (vg, gf)	6.50
Selection of ice cream and sorbet - three scoops and homemade biscuits	
<b>Ice cream</b> - Vanilla bean   rum & raisin   chocolate   coconut   Homeycomb Hash	6.50
<b>Sorbets</b> - Lemon   blackcurrant   raspberry   mango   lime   blood orange	

**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.