

# THE TROUT

At Tadpole Bridge

## DESSERTS - £7

Sticky Toffee Pudding, butterscotch sauce & vanilla ice cream

Coconut crème brûlée, passion fruit, Pan di Spagna

Pistachio cake, lemon curd, meringue & serious chocolate ice cream

Smoked almond panna cotta, raspberries & salted caramel (vg)

Hot 70% dark chocolate flan, crème anglaise & cappuccino ice-cream

Selection of ice cream and sorbet - three scoops and homemade biscuits

**Ice cream** - Vanilla bean | rum & raisin | chocolate | coconut | honeycomb hash

**Sorbets** - Lemon | blackcurrant | raspberry | mango | strawberry

## 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.

**Isle of Wight Blue** – Winner of Best English cheese at 2007 World Cheese Awards, the Isle of Wight Blue is a hand-made naturally rinded soft blue cheese made with pasteurised Guernsey cows' milk.

**Katherine** - A raw milk made with animal rennet and washed in Somerset Cider Brandy, this goat's cheese has a slightly softer texture and a stronger more complex flavour than its more famous cousin Rachel

**Applewood Smoked cheese** – A traditional farmhouse Cheddar with a delicate smoky flavour, smooth texture and finished with a dusting of paprika.

## PORTS

100ml | 750cl Bottle

Sandeman Port 2014

£5.50 | £29.00

## 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)

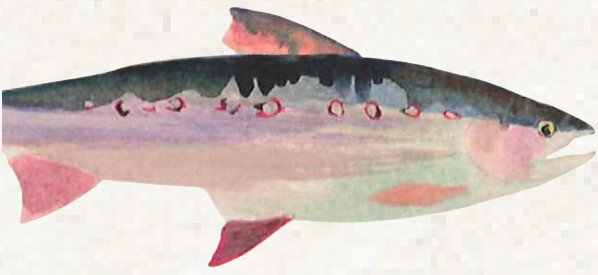
£7.25

Coteaux Du Layon 2014 White

£6.00

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.



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LUNCH MENU

..... SNACK SELECTION .....

..... STARTERS .....

..... MAINS .....

..... CLASSICS .....