

Dessert

Chocolate & Orange Tart £6.25

Caramelised orange syrup, orange sorbet

Baked Vanilla Cheesecake £6.50

Passion fruit

Poached pear £6.50

Berry compote, vanilla ice cream

Lime & Ginger Panna Cotta £6.75

Crushed hazelnuts, lime jelly

Dessert sharing plate £12.25

Selection of mini desserts

Homemade Ice-cream £6.35

Please ask your waiter for our selection of special flavours.

Homemade Sorbets £6.35

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Fine Cheese of local & organic origin £10.25

Home-made fruit chutney, cheese biscuits, celery, grapes

Coffee & home-made petit fours

Cappuccino, espresso, latte, tea or herbal infusion tea

£4.95

A selection of liqueur coffees are available

Please ask your waiter.

We are proud to offer a cheeseboard compiled of locally sourced British cheeses from the *Cheeseboard Delicatessen* in Malvern, Going down the page the cheeses are listed in order of strength, starting with the mildest.

Please select five cheeses to create your cheeseboard

Capricorn goat's brie

Made at Lubborn in Somerset from locally sourced goats milks, making a wonderful English pasteurised goats brie with vegetarian rennet.

Worcestershire sauce with shallots

A hand-made 4 to 6 month old mature cheese blended with Worcestershire sauce and shallots unpasteurised cows' milk and vegetarian rennet.

Hereford red

Hereford Red is a medium flavour, similar to a Red Leicester, with a fuller taste. Pasteurised cow's milk and vegetarian rennet.

Hereford hop

4 to 6 month old cheese, rolled in toasted edible hops, made from unpasteurised milk with vegetarian rennet.

Worcestershire Honey & Figs

Hand made by Artisan cheese makers Croome Cuisine. A fine blend of blossom honey lovingly gathered by our bees with chopped figs and mature cheddar

Old Worcester white

Artisan made here at Broomhall Farm near to Worcester. Cheddar style cheese with a unique creamy texture. Pasteurized cow's milk and vegetarian rennet.

Applewood smoked

Applewood Smoked Cheese is Britain's favourite smoked cheese. Made in Somerset by Ilchester cheese. Pasteurised cow's milk and vegetarian rennet.

Cashel blue

Cashel Blue is Ireland's original artisanal blue made by a single family in Tipperary, Ireland. The cheese is made entirely by hand from whole un-homogenized cow's milk.

Shropshire blue

Shropshire blue is a cheese made from pasteurised cows' milk and uses vegetable rennet. The orange colour comes from the addition of annatto, a natural food colouring. It has been described as a cross between Stilton and Cheshire. The cheese has a deep orange-brown, natural rind and matures for a period of 10-12 weeks with a fat content of about 34 per cent. Made in a similar way to Stilton, it is a soft cheese with a sharp, strong flavour and a slightly tangy aroma. It is slightly sour but sharper than Stilton and generally creamier.

Cropwell stilton

Smooth and creamy, with distinctive blue veins which become more strongly defined as the cheese matures. The aroma is sharply nutty and the flavour is full of mellow nuts and fruit.