



# THE METHUEN ARMS

Wiltshire

## DRINKS

<u>Dessert Wine</u>	50ml Glass	375ml Bottle
Late Harvest Tokaji Katinka Patricius, Hungary	5.05	24.00
Riserva Vin Santo Chianti Pontassieve, Italy	5.60	32.00
Passito do Noto 2010 Planeta, Italy	50ml Glass 6.00	500ml Bottle 38.00
Recioto Valpolicella DOC Bertani, Italy	6.30	40.00
<u>Port</u>		50 ml Glass
Quinta do Crasto, 2010 LBV		5.50
Portal 10yr Old Tawny		6.50
Quinta do Crasto, Vintage Port, 2010		9.50
<u>Sherry</u>		50 ml Glass
Gutierrez Colosia Fino del Puerto		2.40
Sanchez Romate Hnos Cream Iberia		3.70
Amontillado Romate		3.90
Sanchez Romate Hnos Pedro Ximenes Cardenal Cisneros		4.90
<u>Digestifs</u>		25 ml Glass
Somerset 5 year old Cider Brandy		4.50
Somerset 10 year old Cider Brandy		6.50
Shipwreck 10 year old Somerset Cider Brandy		6.50
Somerset 15 year old "Alchemy" Cider Brandy		8.50
Cognac Trijol VSOP Grande Champagne		4.50
Armagnac Baron de Sigognac 10 year old Bas Armagance		3.60
Bepi Tosolini Grappa Illegni Frassino		5.10
<u>Liqueurs</u>		25 ml Glass
Saliza, Amaretto Veneziano		2.80
Tosolini Limoncello d'Amalfi		2.40



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### DESSERTS & CHEESE

#### BURNT PASSION FRUIT CREAM 7.00

Mango salsa, crisp coconut, coconut ice cream (v, gfo)

#### CHOCOLATE DELICE 8.00

Banana, peanut, salted caramel mousse (gfo)

#### WHITE CHOCOLATE 'CHEESECAKE' 7.00

Raspberry sorbet, raspberries

#### LEMON POSSET 7.00

Pistachio, cardamom milk (v)

#### ICED VANILLA PARFAIT 8.00

Poached rhubarb, ginger cake, apple (v)

Cafetiere of coffee or pot of tea with homemade truffle 2.50 per person (v, gf)

Selection of homemade ice creams and sorbets 6.00 (or 2.00 per scoop) (v, gf)

Vanilla ice cream

Salted caramel ice cream

Chocolate ice cream

Rhubarb sorbet

Blackberry sorbet

Passion fruit sorbet

Selection of local artisan cheeses, spiced apple chutney, grapes & oat crackers (gfo)  
9.50 for 1 person or 14.00 for 2 to share

**Wookey Hole Cheddar:** Award-winning Farmhouse cheddar, with a nutty, tangy flavour, aged up to 3 months in Wookey Hole Caves, Wells, Somerset (v)

**Shropshire Blue:** semi-firm blue cheese - a cross between Stilton and Cheshire. A sharp, strong flavour and a bit tangy aroma, it is a vegetarian's cheese having a fat content of 48% (v)

**Old Winchester,** Gouda style, aged 18 months, caramelised, smokey and with crystalline crunches

**Bath Soft Cheese:** Award-winning organic cheese made by hand at Park Farm, Kelston near Bath Soft, yielding with a white bloomy rind, the flavour is mushroomy and creamy with a hint of lemons

**Driftwood:** Ash coated goat's cheese with smooth lemony texture, White Lake, Somerset (v)

(v) vegetarian (gf) gluten free (gfo) gluten free option available

If you or a person in your party has any dietary related allergies, please ask to speak to the duty manager before ordering; to enable us to give you the correct information