



THE METHUEN ARMS

Wiltshire

DESSERTS AND CHEESE

Burnt Passion Fruit Cream <i>Mango salsa, crisp coconut, coconut ice cream (v, gfo)</i>	7.00
Chocolate Delice <i>Orange, honeycomb, salted caramel mousse (gfo)</i>	8.00
Peach Melba <i>Poached peach, raspberries, mint, white chocolate</i>	8.00
Lemon Curd <i>Meringue, bitter lemon, crème fraîche sorbet (v)</i>	7.00
Strawberry & Lavender <i>Tonka bean panna cotta, Cheddar strawberries, lavender, meringue (v)</i>	8.00

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

Selection of homemade ice creams and sorbets (v, gf)	
Vanilla ice cream	Citrus sorbet
Salted caramel ice cream	Crème fraîche sorbet
Peanut butter ice cream	Raspberry sorbet
6.00	

A selection of artisan cheeses, spiced apple chutney, grapes & oat crackers (gfo)

9.50 for one 14.00 for two

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

Lancashire Blue – This delicious blue veined Lancashire cheese is made from the milk of Pedigree Holstein Friesian cows and matured in a man-made cave.

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 lemon.

Driftwood – Ash coated goats cheese with smooth lemony texture, from White Lake, Somerset (v)

Wiltshire Loaf – A semi-hard cheese, smooth and creamy on the outside and crumbly in the centre.

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

If you have any dietary related allergies, please ask to speak to the duty manager before ordering to enable us to give you the correct information.



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DESSERT WINES

	<u>50ml</u>	<u>375ml bottle</u>	<u>500ml bottle</u>
Berés Tokaji - Aszu Puttonyos 2007, Hungary <i>Apricot & honey notes match well with our peach melba</i>	5.75	24.00	
Riserva Vin Santa Chianti – Pontassieve, Italy <i>Hints of warm dried fruit match well with our lemon curd</i>	5.60		32.00
Passito do Noto 2010 – Planeta, Italy <i>Floral undertones with sweet tropical fruits match well with our passion fruit cream</i>	6.00	38.00	
Recioto Valpolicella DOC – Bertani, Italy <i>Rich, smooth caramel flavours match well with our chocolate delice</i>	6.30		40.00
PORT	Taylors, 2010 LBV (50ml)		3.60
	Quinta do Crasto, Vintage Port, 2010 (50ml)		9.50
SHERRY	Regency Cream (50ml)		3.60
	Regency Fino (50ml)		3.60
	Sanchez Romate Hnos Pedro Ximenes Cardenal Cisneros (50ml)		4.90
DIGESTIFS	Armagnac Baron de Sigognac 10 year old Bas Armagance (25ml)		3.60
	Cognac Henessey VSOP (25ml)		3.60
	Janneau Grand Armagnac VSOP (25ml)		3.70
	Somerset 10 year old Cider Brandy (25ml)		6.50
	Shipwreck 10 year old Somerset Cider Brandy (25ml)		6.50
	Somerset 15 year old “Alchemy” Cider Brandy (25ml)		8.50
	Cognac Henessey XO (25ml)		12.10
LIQUEURS	Tosolini Limoncello d-Amalfi (25ml)		2.40
	Disarrono Amaretto (25ml)		3.60
	Herring Cherry Liqueur (25ml)		3.60

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