

# FOX & BARREL

---

## HOMEMADE DESSERTS

---

Mango Mousse, coconut sponge, passionfruit whip	(G) £7.95
Crème brûlée, shortbread biscuit, blackberry compote	(G/V) £7.95
Sticky toffee pudding, toffee sauce, milk ice cream	(V) £7.95
Pistachio & apricot Bakewell, vanilla ice cream	(N) £7.95
Dark chocolate & malted caramel tart, honeycomb, stout cream	£7.95
Local ice cream 3 scoops with homemade biscotti. A choice of:	(G/VE/N) £6.95
Vanilla, Chocolate, Clotted Cream, Rum & Raisin, Raspberry Ripple	(G/VE/N) £6.95
Sorbet – Apple or Raspberry	

---

## BRITISH CHEESE SELECTION

---

Golden Cenarth, Kick Ass cheddar, Burt's Blue, Goosnargh Gold & Blanche goats' cheese with grape chutney and Peters Yard crisp breads	(G/V) £11.95
---	--------------

---

## HOT DRINKS

---

*All served with homemade fudge*

### Lost Barn Coffee

Espresso	£3.00
Cafetière, Double espresso, Americano, Cappuccino, Latte	£3.50
Vanilla, Hazelnut, Gingerbread, Pumpkin Spice or Caramel latte	£4.00
Liqueur Coffee – Amaretto, Whisky... whatever takes your fancy	From £7.50

### Tea

English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Red Berries	£3.50
Harry's Hot chocolate	£4.50

---

## DESSERT WINE & FORTIFIED

---

Cline Cellars Late Harvest, USA	£5.00
Six Grapes Port	£4.50
Grahams 10-year Tawny Port	£4.75
Moscato D'asti, Italy	£5.00

(N) Nuts (V) Vegetarian (VE) Vegan (GF) Gluten Free (G) Modified Gluten Free  
Please ask a member of the team about specific allergen or dietary requirements

