

PUDDING

A taste of new season rhubarb £8.95

(rhubarb panna cotta, apple & rhubarb crumble, rhubarb sorbet, rhubarb parfait)
Essensia orange muscat, USA 125ml £9.50, ½ bottle £26.50

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £6.50

Castelnau de Suduiraut, AC Sauternes, France 125ml £9.50, ½ bottle £27

Chocolate & toffee tart, mango sorbet £6.50

(griottine cherries, chocolate sponge, chocolate anglaise, cherry jelly, Chantilly cream)
Passito di Pantelleria DOC, Italy 125 ml £9.50, ½ bottle £26.50

Banoffee cheesecake, caramelized banana, banana sorbet £6.50

Vin Santo del Chianti, Bonacchi, Italy 125 ml £7.50, 50cl bottle £30

Dessert of the Day – please ask for our daily changing dessert £6.50

Selection of homemade ice creams & sorbets

2 scoops £4.50, 3 scoops £5.50

Affogato £4.50

(Homemade vanilla ice cream with a shot of Illy coffee)

Add a shot of Frangelico Hazelnut liqueur or Amaretto di Saronno £3.10

DESSERT COCKTAILS

£8.50

Espresso Martini

Absolut vodka (original & vanilla), espresso coffee and Kahlua – our bar staff's favourite!

Chocolate Orange

Baileys chocolate liqueur, Cointreau, Amaretto di Saronno & cream

Nuts & Berries

Frangelico hazelnut liqueur, Chambord & fresh cream

Lemon Curd Martini

Plymouth gin, Limoncello, lime juice and lemon curd

PUDDING WINES

Essensia Orange Muscat, USA 125 ml £6.40, ½ bottle £18.50

Elysium Black Muscat, USA 125ml £6.40, ½ bottle £18.50

Muscat de Beaumes de Venise, France 125ml £7, ½ bottle £20.50

Passito di Pantelleria DOC, Italy 125ml £9.50, 50cl bottle £26.50

Castelnau de Suduiraut, AC Sauternes, France 125ml £9.50, ½ bottle £27

Vin Santo del Chianti, Bonacchi, Italy 125 ml £7.50, 50cl bottle £3

THE CHEQUERS CHEESE SLATE

50 Jack

(brined in Sharp's Sea Fury Special Ale for 50 hours, smooth & creamy, Port Isaac, Cornwall)

Golden Cross

(full flavoured, sweet unpasteurized goat cheese from Whitesmith, East Sussex)

Vintage Sparkenhoe

(unpasteurized Red Leicester, matured for 10-12 months, Sparkenhoe, Leicester)

Montagnolo

(triple cream soft blue cheese, voted world champion at the 2012 cheese awards, Germany)

Cheese of the Week

Please ask for our weekly changing cheese from the Melton Cheeseboard

£9.50

Served with crackers, fruit & chutney

As an alternative to port, why not try a glass of red or a dessert wine:

Chateau Lestrille, Bordeaux 175ml £6.90, 250ml £9.70, Bottle £27.50

Castelnau de Suduiraut, AC Sauternes, France 12

5ml £9.50, ½ bottle £27

A plate of homemade petit fours

£3.50

TEA & ILLY COFFEE

Espresso	£2.50
Americano	£2.60
Cappuccino	£2.95
Double Espresso	£2.95
Macchiato	£2.50
Ristretto	£2.50
Caffe Latte	£2.95
Hot Chocolate	£3.25

Caffe Mocha	£3.50
Liqueur Coffee	£5.90
Tea Pigs Tea	£1.85
(various flavours please	

COGNACS

Hennessy Fine de Cognac	£5
H by Hine VSOP	£5.50
Remy Martin VSOP	£5.50
Hine Rare VSOP	£6.50
Remy Martin XO	£19
Hennessy XO	£18.50

ARMAGNACS

Janneau VSOP	£4.90
Janneau XO	£11.50

25ml

PORTS

Barros ...

Ruby	£3.90
Reserve	£4.50
LBV	£4.80
Vintage	£9.80

50ml