

Desserts

Cheese board with artisan biscuits, honeyed-walnuts, grapes, celery and quince chutney (GFa) (V)

4 cheeses £11.95

6 cheeses £16.50

Homemade Bakewell Tart served with
crème anglaise and cherry & amaretto
ice cream (V)

*(£1 from the sale of this dessert will be donated to
Blythe House Charity)*

Banana miso parfait, oat & matcha biscuit,
fresh berries and mango sorbet (GF) (VE) **£9.95**

Chocolate brownie, raspberry mousse,
raspberry coulis and vanilla ice cream (GF) (V) **£9.95**

Dark chocolate mousse, honeycomb, salted
caramel sauce, cherry sorbet (GF) (VE) **£9.95**

Sticky toffee pudding, toffee sauce and vanilla
ice cream (V) **£9.95**

Affogato (GF) (V) **£9.95**
with Baileys, Frangelico, Bols Cacao or Amaretto

Three scoops of local Bluebell Dairy
ice cream or sorbet: **£6.95**

Ice creams (GF) (V) *Chocolate, vanilla, clotted
cream & wild berries, cherry & amaretto and
Vegan vanilla (VE)*

Sorbets (GF) (VE) *Cherry, orange and mango*

The Ashford Arms Gourmand

A selection of miniature desserts with a choice of:

Café - a cup of espresso (GFa) (V) **£11.95**

Coupe - a glass of fizz (GFa) (V) **£15.95**

Verre - a glass of dessert wine (GFa) (V) **£15.95**

After dinner drinks

Dessert wines

Palazzina Moscato d'Asti,
Vendemmia Tardiva 2015, Italy –
ABV 14%

Glass £7.15 Bottle £20.95

Monbazillac Domaine de Grange Neuve
2017, France – ABV 12.5%

Glass £8.95 Bottle £24.95

Ginestet Classique Sauternes (50cl),
France – ABV 13.5%

Glass £8.95 Bottle £26.95

Cocktails

Grey Goose Espresso Martini **£10.45**

Brandy Alexander **£10.45**

Other wines & Port

Sherry Classic Manzanilla, Fernando de
Castilla NV, Spain – ABV 15%

Glass £6.95

Sherry Pedro Ximenez Fernando de
Castilla NV, Spain – ABV 15%

Glass £8.00 Bottle £43.50

Late Bottled Vintage Krohn Port –
ABV 20%

Glass £6.50 Bottle £35.00

Sandeman's 10 yr old Tawny Port – ABV
20%

Glass £8.00 Bottle £45.00

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GF) relates to food that has no gluten-containing ingredients. (GFa) dishes that can be adapted to suit a gluten-free diet