

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)

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

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

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

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