

Desserts

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

4 cheeses £12.50

6 cheeses £16.75

Homemade Bakewell tart served with crème anglaise and cherry sorbet (V)

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

Vegan strawberry cheesecake, maple £9.95

& oat base, honeycomb ice cream and berry coulis (GF) (VE)

Chocolate brownie served with mango £9.95

lassi, fresh berries and banana split ice cream (GF) (V)

Dark chocolate mousse, matcha oat £9.95

biscuit, cherry sorbet, fresh berries and strawberry compote (GF) (VE)

Basil & white chocolate panna cotta with £9.95

a summer berry coulis and white chocolate & raspberry ice cream (GF)

Affogato (GF) (V) £9.95

With Baileys, Frangelico or Amaretto

Three scoops of local ice cream or sorbet from Bluebell Dairy £7.50

Ice creams (GF) (V) *White chocolate & raspberry, vanilla, banana split, honeycomb, Vegan vanilla (VE)*

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

The Ashford Arms Gourmand

A selection of miniature desserts with a choice of:

Café - a cup of espresso (GFa) (V) £12.95

Coupe - a glass of fizz (GFa) (V) £16.95

Verre - a glass of dessert wine (GFa) (V) £16.95

After dinner drinks

Dessert wines

Palazzina Moscato d'Asti, Vendemmia Tardiva 2015, Italy

Glass £7.15

Bottle £20.95

Monbazillac Domaine de Grange Neuve 2017, France

Glass £8.95

Bottle £24.95

Ginestet Classique Sauternes (50cl), France

Glass £8.95

Bottle £26.95

Cocktails

£12.00

Espresso Martini

Margarita

Old fashioned

Negroni

Other wines & Port

Sherry Classic Manzanilla, Fernando de Castilla NV, Spain

Glass £6.95

Sherry Pedro Ximenez Fernando de Castilla NV, Spain

Glass £8.00

Bottle £43.50

Late Bottled Vintage Krohn Port

Glass £6.95

Bottle £35.00

Sandeman's 10 yr old Tawny Port

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. (GFa) dishes that can be adapted to suit a gluten-free diet. (GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK

