



TWEEDIES

BAR & LODGE

CHEESE AND DESSERTS

Please place order at the bar and inform the staff of your table number.
Please ask staff about any dietary requirements. All food is cooked fresh to order and at busy times there will be a wait.

DESSERTS

All £8.00

Rocky Road

Wallings toffee crunch ice cream

Glazed Lemon Tart

Fresh raspberries, strawberry sorbet

Chocolate Millefeuille

Layers of caramelized puff pastry, praline cream and an Amaretto chocolate ganache

Apple & Apple Pie Ice Cream Crumble

Crumble base, spiced apple gel, apple pie ice cream

Sticky Toffee Pudding

Butterscotch sauce, toffee crunch ice cream

WALLINGS ICE CREAM

Wallings Ice Cream (3 SCOOPS) **£7.00**

Vanilla
Toffee Crunch
Apple Pie
Blackcurrant Cheesecake

Wallings Sorbet (3 SCOOPS) **£5.95**

Strawberry
Gin & Elderflower
Rhubarb
Cherry

Children's Ice Cream (2 SCOOPS) **£4.00**

Wallings ice cream is made using milk, from our herd of cows in the fields across the road, giving it providence.

Today we still take the milk from the cows across the road, or as we like to say **real ice cream**, needs **real cows**. But the fun never ends. The quest for the ultimate flavour continues, each one requiring rigorous sampling, to ensure total satisfaction "it's a tough life!"

CHEESE SELECTION

Choose three of the following for **£8.95**
Add another for **£1.50**

Crook Blue

Creamy but with a great blue kick, this cheese is aged for 3 weeks longer than a normal Lancashire Blue.

Eden Smokie

A luxurious creamy texture that is rounded off by a fantastic smoked taste using a blend of oak and apple chips, creating a delicate but complex flavour.

Crofton

A slightly chalky soft cheese using local cow and goat's milk. It is creamy and rich in flavour with a salt rubbed natural rind giving a slight earthiness.

Fellstone

Made in a traditional Wensleydale style. It is complex with some citrusy notes but also with a great earthiness coming from the thin rind.

Cheese of the Week

Please ask a member of staff for the current cheese of the week.

All served with Peter Yard's original cheese biscuits, damson chutney, treacle bread, grapes, apple and celery

PORT

Ramos Pintos LBV (50ml) **£4.00**

Ramos Pintos 10yr Tawny (50ml) **£4.50**

COFFEE

Beans roasted locally by Redbank Coffee Roasters

Flat White **£3.00**

Cappuccino **£3.00**

Long Black **£2.90**

Espresso **£2.00**

Americano **£3.00**

Mocha **£3.50**

Latte **£3.25**

Macchiato **£2.80**