



TWEEDIES

BAR & LODGE

CHEESE AND DESSERTS

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 £8.50

Mixed Berry Eton Mess

Vanilla cream, meringue, fresh mint

Brandy Snaps

Filled with espresso martini cream

Chocolate Brownie

Chocolate chip ice cream

Sticky Toffee Pudding

Butterscotch sauce, toffee crunch ice cream

WALLINGS ICE CREAM

Wallings Ice Cream (3 SCOOPS) £7.00

Vanilla
Triple Chocolate
Bonfire Toffee
Pistachio

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

£9.00

Blacksticks Blue

Farmhouse soft blue cheese made from pasturised milk of the Butlers family herd of pedigree cows. Aged for eight weeks, developing an amber hues and a smooth yet tangy taste.

Creamy Lancashire

A fluffy, open textured cheese with a rich creamy flavour and smooth buttery finish.

Eden Valley Brie

White mould ripened Brie made with pasturised Ayrshire cow's milk. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience. Suitable for vegetarians.

All served with Peter Yard's original cheese biscuits, damson chutney, Sourdough, 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

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