



TWEEDIES

BAR & LODGE

CHEESE & DESSERTS

Please take note of your table number and order with a member of staff at the bar.
All food is locally sourced & cooked fresh to order, at busy times there will be a wait.

Please inform a member of staff about any allergies or dietary requirements.

DESSERTS

All £10

Blackberry Clafouti (GF)
Vanilla Ice Cream

Apple & Mixed Berry Crumble (GF)
Custard

Banoffee Pie
Glazed bananas, chocolate shavings

Salted Caramel Chocolate Tart
Crème fraîche, crumbled honeycomb

Sticky Toffee Pudding
Butterscotch sauce, vanilla ice cream

WALLINGS ICE CREAM

Wallings' Ice Cream (3 SCOOPS) **£5.95**

Vanilla

Triple Chocolate

Bonfire Toffee

Wallings' Sorbet (Vg) (3 SCOOPS) **£5.95**

Strawberry

Orange

Lemon

Raspberry

Childs Ice Cream (2 SCOOPS) **£3.95**

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

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!"

DESSERT WINE

Red Muscadet 125ml **£7.20**

CHEESE SELECTION

£14.95 - Supplied by The Crafty Cheese Man

Coolea 18mth (Macroom, Co. Cork)

A Gouda style of cheese, the flavours of Coolea are sweet and rich, with hints of caramel, butterscotch and honey. The paste is smooth and close textured

Rutland Red (Melton Mowbray, Leicestershire)

Made using a traditional recipe, Rutland Red is buttered, cloth-bound and matured for six months to produce a flaky, open texture cheese with a slightly sweet, caramelised flavour and rich golden orange colour.(V)

Hebridean Blue (Tobermory, Isle of Mull)

A mature blue, with the strength of a highlander. Expect full salt, full acid, full heat. Spicy, salty and creamy. Hebridean Blue is one of Scotland's most iconic cheeses.

Durrus (Durrus, Co. Cork)

A round, semi-soft cheese. It has a pale interior with a pinkish, yellow-grey rind. It is aged for 3 to 5 weeks to allow the flavour to mature. It has a mild and creamy taste that becomes stronger and fruitier as it ages

All served with Peter Yard's original cheese biscuits, Hawkshead Relish damson chutney, Sourdough, grapes, apple & celery

PORT

Ramos Pintos LBV (50ml) **£5.00**

Ramos Pintos 10yr Tawny (50ml) **£7.70**

COFFEE

BEANS ROASTED LOCALLY BY REDBANK COFFEE

ROASTERS

FlatWhite **£3.30**

Cappuccino **£3.30**

LongBlack **£3.30**

Espresso **£2.90**

Americano **£3.30**

Latte **£3.60**

Macchiato **£3.20**

De-caf coffee **£3.50**