



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 £10.50

Biscoff Cheesecake
Summer fruit compote

Passionfruit Mousse(GF)

Banoffee Pie
Glazed bananas, chocolate shavings

Chocolate Eton Mess (GF available)

Sticky Toffee Pudding
Butterscotch sauce, vanilla ice cream

WALLINGS ICE CREAM

Wallings' Ice Cream (3 SCOOPS) £6.50

Vanilla

Triple Chocolate

Bonfire Toffee

Wallings' Sorbet (Vg) (3 SCOOPS) £6.50

Strawberry

Orange

Lemon

Raspberry

Childs Ice Cream (2 SCOOPS) £4.50

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

£15.95 - Supplied by The Crafty Cheese Man

Botton Summerfields (Botton, Yorkshire)

A Gruyere style cheese that is sweet with a supple nuttiness that comes with most Gruyeres and shows similarities to Comte as it comes with a slight tang.

Waterloo (Village Maid, Berkshire) (V)

A semi-soft cheese made from unpasteurised Guernsey cow's milk with a vegetarian rennet.

Waterloo cheese is soft, rich and buttery like a hollandaise sauce, but with a lactic finish emanating from its centre.

Nicky Nook (Garstang, Lancashire)

Dewlay's newest Blue cheese. Named after a hill nr Garstang. Soft and creamy blue cheese

Pave Cobble (White Lake, Somerset)

This cheese is made using sheep's milk for the White Lake take on this style. This is a dense, weighty cheese with a loose, curdy texture when young, and a smooth, melt-in-the-mouth creamy texture as it ages. In flavour it gives an initial hit of sweet cream, followed by a Greek yoghurt acidity and the rind, a little pepper, salt and earthy notes. Made with unpasteurised milk and vegetarian rennet.

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 £3.75

Cappuccino £3.75

LongBlack £3.50

Espresso £3.40

Americano £3.75

Latte £3.75

Macchiato £3.60

De-caf coffee £3.75

Tea £3.75