

# SHEPHERD & FLOCK

THE GREAT LITTLE PUB ON THE GREAT BIG ROUNDABOUT



## Dessert Menu

### Homemade Desserts

*All are desserts are made in our kitchen by our chefs to their own recipes. There are often some special desserts on the board too. All are priced @ £5.50 per portion.*

Sticky toffee pudding with hot fudge sauce and a jug of cream

Vanilla seed crème brulee

Strawberry Pavlova with strawberry coulis

Warm blueberry and almond tart served with crème fraiche

Warm chocolate brownie with hot chocolate fudge sauce

### Cheese

*Please choose three cheeses from the selection below to complete your cheeseboard. Those marked with a (v) are suitable for vegetarians.*

#### **Cornish Yarg**

A semi-hard cheese wrapped in nettles

#### **Bishop Organic**

Creamy British stilton

#### **Nettle and Wild Garlic (v)**

Nettle, wild garlic leaf, celery and parsley make an attractive marbled appearance and a rich garlic flavour

#### **White Hart (v)**

A delicious creamy mould ripened cheese

#### **Chilli and nettle (v)**

Bird eye chillies and nettle combine to give a delicious first impression. But you need to wait for the chillies to really kick in to fully appreciate this tangy cheese

#### **New Forest blue (v)**

Based on a blue mould used in stilton results in a generally fruitier cheese with a fresh blue tang. This with the creamy tasting Ayrshire cows milk makes a wonderful combination.

**A selection of these cheeses is served with peeled celery, apple, red seedless grapes, homemade fig chutney and biscuits. Three pieces of cheese are priced @ £7.50.**

**Any additional choices are £1.75 each.**

**Why not add a glass of Taylor's port with the cheeses for only £2.00**

G.M. Soy Oil may be used in the production of some of our food.

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