



Desserts

Vanilla crème brûlée, damson compote, short bread biscuit	£6.95
Dark chocolate fondant, cherries, cherry ice cream	£7.50
Apple & blackberry crumble, vanilla ice cream	£6.95
Sticky toffee pudding, toffee sauce, rum, raisin ice cream	£6.95
White chocolate & hazelnut parfait, chocolate mousse, cassis sauce	£6.95

Liquid Desserts

Espresso Martini	£9.00
The Rocher	£9.00
Cookies and cream	£9.00
Toasted almond	£9.00

Cheese

Selection of British cheeses, biscuits, chutney, celery

2 cheeses £6.95 3 cheeses £8.45 4 cheeses £9.95 5 cheeses £11.45

Montgomerys Mature Cheddar - the epitome of traditional, handmade, unpasteurised Somerset cheddar, matured for 12 months wrapped in muslin cloth on wooden shelves and has deep, rich, nutty flavours.

Somerset Brie - Ripened using traditional methods, the Somerset Brie portray a superior creamy taste and richer consistency. It is a mild, fresh cheese with an edible rind. Suitable for vegetarians.

Isle of Wight Blue - A naturally rinded soft blue cheese that is made with pasteurised Guernsey cows' milk from the herd that graze around the Queen Bower Dairy. It is blue veined and is sold at 3-5 weeks of age

Cornish Yarg - Nettle wrapped cheese made from pasteurised cows milk. Fresh lemony cheese, creamy under its natural rind and slightly crumbly in the core.

Cerney Ash - This fantastic soft goat's cheese is shaped in a truncated pyramid. It is hand-coated with an oakash/seasalt mix. It has a subtle flavour with a hint of a lemony tang. The flavour deepens with age.

An optional 10% service charge will be added to the final bill



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Dessert wine

Domaine de Durban, Muscat de Beaumes de Venise, 2012	£6.95 100ml / £20.00 ½ bottle
Berrys' Own Selection, Sauternes, France 2008	£29.00 ½ bottle
Oremus, Late Harvest, Tokaji, 2015	£9.00 100ml / £40.00 500ml bottle
Nyetimber Demi Sec, West Chilington, England	£60.00 bottle

Digestifs

Apple eau de vie	£3.50 25ml
Somerset Cider Brandy, 10 Year	£4.50 25ml
The Somerset Pomona	£6.00 50ml
Skillogalee Liqueur Muscat, Clare Valley, Australia	£8.00 50ml
Lustau, Solera Reserva, Pedro Ximénez	£5.50 50ml
Harveys Pedro Ximénez, 30 Years, V.O.R.S	£5.50 50ml
Gutierrez Colosia Fino	£4.50 50ml
Graham's LBV, 2009	£4.50 50ml
Graham's 10 Years Tawny Port	£5.50 50ml
Fonseca Vintage Port, 1997	£8.80 50ml / £66.00 bottle
Taylor's Vintage Port, 1997	£8.50 50ml / £90.00 bottle
Clos Martin, Bas Armagnac, 1988	£9.50 25ml
Château du Breuil, Fine Calvados	£6.50 25ml
Ragnaud Sabourn, Cognac Grand Champagne	£10.95 50ml

Please ask our team if you would like to see the full list

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