

Desserts Menu



THE
KNIFE & CLEAVER
COUNTRY DINING & INNS

VE Vegan | **V** Vegetarian | **VE** Vegan on Request | **V** Vegetarian on Request | **GF** Gluten Free | **GF** Gluten Free on Request

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Our vegan dishes are prepared using plant-based ingredients. However, they are cooked in a kitchen where non-vegan products are handled, and we cannot guarantee the absence of cross-contamination.



Classic Desserts

- £7.95 -

Lemon Meringue Pie

Rich & creamy Sicilian lemon filling topped with lightly toasted meringue, set in a buttery shortcrust pastry, & served with cream.

Brioche Bread & Butter Pudding

Our modern twist on a traditional homemade favourite with your choice of ice cream, vanilla custard or cream.

Clotted Cream Rice Pudding

Creamy West Country clotted cream rice pudding, served warm with a vibrant fruit compote.

Triple Chocolate Brownie

A warm, indulgent chocolate brownie set on a chocolate crumb base, finished with a rich hot chocolate sauce, served with vanilla pod ice cream.

Homemade Apple & Blackberry Crumble

A comforting classic of slow-stewed apples & blackberries, finished with a buttery crumble topping, served with your choice of custard, cream or ice cream.

Summer Berries Eton Mess

Crunchy meringue layered with summer berries & fruit coulis, served with Chantilly cream & ice cream.

Selection of Ice Creams or Sorbets

Three scoops of ice cream or sorbet, of your choice. Ask your server for today's flavours.

Lotus Biscoff Cheesecake

A rich baked cheesecake on a Biscoff biscuit base, finished with Lotus Biscoff spread & crushed biscuits.

Sundaes

- £9.95 -

Hot Fudge Brownie Sundae

Warm brownie pieces, vanilla & chocolate ice cream with hot fudge sauce topped with whipped cream.

Cheesecake Sundae

Cheesecake pieces crumbled up with vanilla ice cream & fruit sauce, topped with whipped cream.

COFFEE & MINI DESSERT

- £9.95 -

Choose one of our hot drinks & one of our dessert favourites:

Cheesecake | Lemon Meringue | Brownie

BRITISH CHEESE BOARD

- £9.95 -

A selection of Vintage Cheddar, Creamy Blue Cheese & Somerset Brie, served with grapes, celery, homemade tomato chutney, local honey, & an assortment of crackers.

Why not add a 50ml glass of port? £4.65

Coffees & Hot Drinks

Latte	£3.95	Espresso	£3.95
Flat White	£3.95	Double Espresso	£3.95
Americano	£3.50	Macchiato	£3.95
Cappuccino	£3.95	Hot Chocolate	£4.00
Mocha	£3.95	Pot of Tea	£3.50

Add Syrup +40p

Liqueur Coffee

- £7.95 -

Irish Coffee Irish Whiskey	Italian Coffee Disaronno	French Coffee Brandy
Highland Coffee Scotch Whiskey	Baileys Latte Luxury Irish Cream	Calypso Coffee Hawksbill Spiced Rum