

Red Lion

PUB & RESTAURANT

DESSERT MENU

DESSERTS

Chocolate & Eton Mess – £6.50

Profiteroles

Choux pastry filled with eton mess - rich chocolate sauce - vanilla ice cream - fresh berries

Dark Chocolate Delice (GF) – £6.50

Honeycomb - raspberry sorbet - raspberry compote

Baked Apple Crumble Cheesecake – £7

Rhubarb ice cream - poached strawberry - meringues

Banana Pudding – £7

Mascavo caramel sauce - sugar glazed banana - vanilla ice cream

Caramel Pannacotta (GF) – £6.50

Ginger cake sponge - cinnamon and pear ice cream - toffee sauce

Vanilla White

Chocolate Mousse (GF) – £7

Glazed with mango puree - blackcurrant sorbet - chocolate soil - thai pineapple salsa

Selection of Ice Cream & Sorbet (GF) – £5

Ask your server for available flavours

CHEESES - 3 Cheeses £8 / 6 Cheeses £14

Cornish Yarg

A semi-hard cow's milk cheese made in a Cornwall, England from the milk of freesia cows. Left to mature in nettle leaves to form an edible rind.

Tunworth

The ultimate British camembert style cheese, smoother and creamier than its French equivalent. It has a long lasting nutty and sweet milky flavour with savoury undertone.

Cote Hill Blue

This cheese is Britain's first unpasteurised, soft, creamy blue, made in Lincolnshire.

Olde York

A soft white cheese made using the coulommier method, after layering the curds into moulds, they are left to set under their own weight.

Lincolnshire Poacher

An award-winning handmade cheese produced in Lincolnshire. Using unpasteurised cow's milk.

Sainte-Maure de Touraine

Close textured goats cheese, traditionally implanted with straw for ease of handling. It's creamy white, mild and rich and the flavour is notably lower in salt than its fellow loire valley goats cheese.

(GF) Dish is Gluten Free or can be tailored to this requirement depending on the dish. Please inform a member of our team of any specific dietary requirements or allergies. Pastry Chef - Elena Mares. Thank you, we appreciate your custom. RLDSM113687 181018