

Cartwright Restaurant & Bar

Dessert Menu



Dark Chocolate Crème Brûlée with Orange Short Bread Biscuit £7.45

Bread Pudding served with Vanilla Ice Cream and Cinnamon Crème Anglaise £7.45

Tangerine Posset with Chantilly Cream and Tuile Biscuit £7.45

Iced Prune and Armagnac Parfait with a Spiced Winter Syrup £7.45

Fig and Almond Tart served with Mascarpone Cheese £7.45

Dessert Wine Half Bottles

France - Château Rombeau, Muscat de Rivesaltes £12.95

This dessert wine has intense flavours of ripe grapes, citrus and honey. It is raisiny sweet, without being sugary

California - Elysium Black Muscat £22.00

Ruby red in colour, floral and aromatic, full flavoured with a bouquet of ripe raisins

Cheese £7.75

Stilton
King of English cheese, from Cropwell Bishop pasteurised milk and matured for 10 weeks

Hereford Hop
Full fat hard cows milk cheese, matured in toasted hops

Brie De Meaux
Unpasteurised milk, has a smooth but not quite runny texture with a taste of creamy wild mushrooms

Cerney Ash
Soft unpasteurised goats cheese, hints of citrus

Spendwood (v)
Farmhouse hard pressed ewes milk, aged 3 months, sweet and nutty flavour

Mull of Kintyre
Mature Scottish Cheddar

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Coffee, Tea & Hot Chocolate

Americano	£2.00	Tea	£2.00
Cappuccino	£2.30	Speciality Tea	£2.30
Espresso	£2.00	Hot Chocolate	£2.00
Double Espresso	£2.30		
Latte	£2.30		
Floater Coffee	£2.40		
Liqueur Coffee	£4.40		