

# Cartwright Restaurant & Bar

## Dessert & Cheese Menu



### Desserts

Vanilla Crème Brulee	£5.00
Duo of Ice Cream with Raspberry Coulis	£5.00
Chocolate Tart with Brandy Cream	£5.00
Cheese and Biscuits with Celery, Grapes and Homemade Chutney.	£5.00

### A la Carte Desserts

Eton Mess	
Crushed meringue with strawberries, whipped cream and raspberry coulis	£6.95
Orange and Almond Cake with Blueberry and Orange Salad	£6.95
Raspberry and Drambuie Crème Brulee with Scottish Treacle Oat Cakes	£6.95
Lemon and Passion Fruit Fool	£6.95

### 'Two to Share'

Cherry Pancakes with Hot Cherry Sauce and Vanilla Ice Cream	£7.95
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### Dessert Wine

#### Half Bottles

<b>38. FRANCE—Château Rombeau, Muscat de Rivesaltes</b>	£12.95
This dessert wine has intense flavours of ripe grapes, citrus and honey. It is raisiny sweet, without being sugary	
<b>39. CALIFORNIA—Elysium Black Muscat</b>	£22.00
Ruby red in colour, floral and aromatic, full flavoured with a bouquet of ripe raisins	

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### **Cheese      £7.75**

Cheese selection is served with grapes, celery, chutney and water biscuits

#### **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 unpasturised 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

### **Coffee, Tea and 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		