

The Waggon AT HALAM

Dessert

Dark chocolate fondant, orange sorbet & chocolate sauce £5.25

Strawberry & passion fruit Pavlova, lemon curd ice cream.

The Waggon's profiteroles, honeycomb ice cream & chocolate sauce £5.25

White chocolate & raspberry Crème brûlée, chocolate biscotti. 5.25

Warm apple & rhubarb crumble bake well, vanilla custard. 5.25

A selection of Thaymar's luxury ice creams & sorbets £4.95

House plate of five cheeses, spiced fruit chutney, grapes, celery & a selection of crackers £7.95

Vintage Lincolnshire poacher- *a deep, strong, mature & full flavoured cheese with a smooth texture & clean after-taste giving a sweet, nutty note.*

Sparkenhoe- *a handmade, traditional & unpasteurized Red Leicester cheese, bound with lard then matured & ripened for six months on Beech wood shelves, giving the cheese a rich & long lasting flavour. It is a firm textured cheese, chewy yet still pleasantly moist.*

Cropwell bishop stilton- *a rich & tangy flavoured cheese with a velvety-soft texture that makes melts in the mouth. The cheese is hand crafted using 17th Century techniques with vegetarian rennet & local milk. A 12 week aging process helps develop the stilton's unique flavour.*

Cornish Yarg- *a semi-hard cow's milk cheese made in Cornwall from the milk of Friesian cows. The cheese is left to mature after being wrapped in nettles to form an edible rind.*

Godminster organic cheddar- *a firm pressed, distinctively burgundy-waxed cheddar with a rich, mellow & memorable full flavour. Hand made in Somerset from the farm's own cattle.*

To Finish...

'Grumpy Mule' a fair trade, Rainforest Alliance certified Columbian coffee from £2.10

A range of teas or hot chocolate with homemade fudge from £1.75

Or ask for our digestives and premium spirit selection