

# The Waggon AT HALAM

## Desserts

Warm Treacle Tart & Clotted Cream

Raspberry Crème Bruleé & Shortbread Biscuit

Warm Profiteroles, Pistachio Ice Cream & Dark Chocolate Sauce

Pavlova, Strawberries & Lemon Curd Ice Cream

Dark Chocolate Fondant, Honeycomb Ice Cream & Chocolate Sauce

A Selection of Thaymar's Luxury Ice Creams & Sorbets

House Plate of Cheeses, Spiced Fruit Chutney, Grapes, Celery & Crackers:

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

**Somerset Brie**- *A creamy cows' milk pasteurised cheese made by traditional methods in the lush green Somerset hills with a soft bloomy velvet rind*

**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 17<sup>th</sup> Century techniques with vegetarian rennet & local milk. A 12 week aging process helps develop the stilton's unique flavour*

## To Accompany

**Ask us about dessert wine - 75ml £4.30**

**Taylor's LBV Port - 50ml £3.95**

## To Finish

Americano £2.50

Espresso £2.00

Floater Coffee £2.95

Cappuccino £2.60

Double Espresso £3.00

Liqueur Coffee £4.95

Latte £2.60

Macchiato £2.60

Hot Chocolate £2.95

English Breakfast Tea, Earl Grey, Peppermint, Chamomile, Lemon & Ginger,  
Cranberry & Raspberry All £2.00 Each