

THE BEAR & RAGGED STAFF

DESSERTS, CHEESE, HOT DRINKS

DESSERTS

Assiette of little desserts: Crème brûlée, panna cotta, lemon tart and a brandy snap basket with our home-made ice cream 5.95

Blackcurrant chiboust with fruit coulis and sablée biscuits 5.95

v Dark chocolate **brownie** and Chantilly cream filled **profiteroles**. Warm chocolate sauce .. 5.95

v **Sticky toffee pudding**, butterscotch sauce, Honeycomb ice cream 5.95

v 3 scoops of luxury home-made **ice creams** 5.95 (just 2 scoops available @ 3.75)

v 2 scoops home-made **dairy free soya milk** ice cream 3.75

v 3 scoops of home-made **sorbets** 5.95 (just 2 scoops available @ 3.75)

v Dark chocolate **brownie** with a mug of **hot chocolate**, cream and marshmallows 5.95

v **Mini Chocolate cup** filled with a shot of **Baileys** Irish Cream liqueur 3.00

DESSERT WINE

Jurançon Château Jolys, Cuvée Jean
Château Jolys, South West France 2014
half bottle 18.00 100 ml glass 6.00

Morandé Late Harvest Sauvignon Blanc,
Casablanca, Chile 2015
half bottle 18.00 100 ml glass 6.00

CHEESE

home-made chutney, grapes, apple and biscuits

3 Cheese selection 7.50

5 Cheese selection 12.00

CP Wookey Hole Cave Aged Cheddar

A strong earthy cheddar, matured in the Wookey Hole caves in Dorset. (NOT vegetarian suitable)

CPV Barbers Farmhouse Double Gloucester

A rich golden farmhouse cheese from Somerset matured for four months, giving a creamy, mellow flavour.

CPV Vale of Camelot Blue

Made in Somerset by Longman's Dairy, a rich, creamy blue-veined cheese

CPV Worcestershire Hop

Handmade by Croome Cuisine, a 4 – 6 month old mature cheese rolled in toasted hops

CPV Somerset Brie

Creamy with a mild, fresh flavour and a soft edible white rind. The curd is the colour of straw, as it ripens from the outside in, it becomes softer, richer and with a fuller flavour

C = cow's milk. P = pasteurised. V = vegetarian.

PORT

Cockburns ruby port 50ml glass 3.50

Taylor's LBV port 2011 50ml glass 4.00

Grahams LBV port 2011 ... 50ml glass 4.00

HOT DRINKS

Tea, Earl Grey, camomile, peppermint and fruit teas with chocolate mint 2.00

Filter Coffee and chocolate mint 2.50
Topped up as required

Espresso Coffee and cantuccini biscuit 1.95

Cappuccino Coffee and caramelised biscuit .. 2.95

Latté Coffee and caramelised biscuit 2.95

Hot chocolate and chocolate mint 2.95

Floater Coffee and chocolate mint 2.95

Liqueur Coffee and chocolate mint 4.95

Our liqueur coffees are made with fresh double cream. Please advise if you like sugar or not.

Choose from the following liqueur coffees:

Balalaika (Vodka)

Bonnie Prince Charlie (Drambuie)

Caribbean (Rum)

Calypso (Tia Maria)

French (Brandy)

Gaelic (Irish Whiskey)

Highland (Scotch Whisky)

Monks (Benedictine)

Normandie (Calvados)

Nutty Irish (Amaretto)

Witches (Strega)