



# TWEEDIES

BAR & LODGE

## CHEESE & DESSERTS

Please take note of your table number and order with a member of staff at the bar.  
All food is locally sourced & cooked fresh to order, at busy times there will be a wait.

**Please inform a member of staff about any allergies or dietary requirements.**

## DESSERTS

All £10

### Orange infused Crème Brûlée (GF)

Homemade shortbread

### Raspberry Mousse (GF)

Chantilly & poached raspberries

### New York Cheesecake

Fruit compote

### Salted Caramel Chocolate Tart

Crème fraîche, crumbled honeycomb

### Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

## WALLINGS ICE CREAM

### Wallings' Ice Cream

Vanilla

Triple Chocolate (3 SCOOPS) £5.95

Bonfire Toffee

### Wallings' Sorbet (Vg)

Strawberry

Orange (3 SCOOPS) £5.95

Lemon

Raspberry (2 SCOOPS) £3.95

### Childs Ice Cream

Wallings ice cream is made using milk, from our herd of cows in the fields across the road, giving it provenance.

Today we still take the milk from the cows across the road, or as we like to say **real ice cream**, needs **real cows**. But the fun never ends. The quest for the ultimate flavour continues, each one requiring rigorous sampling, to ensure total satisfaction "it's a tough life!"

## CHEESE SELECTION

£14.95 - Supplied by The Crafty Cheese Man

### Coolea 18mth (Macroom, Co. Cork)

A Gouda style of cheese, the flavours of Coolea are sweet and rich, with hints of caramel, butterscotch and honey. The paste is smooth and close textured

### Rutland Red (Melton Mowbray, Leicestershire)

Made using a traditional recipe, Rutland Red is buttered, cloth-bound and matured for six months to produce a flaky, open texture cheese with a slightly sweet, caramelised flavour and rich golden orange colour.(V)

### Hebridean Blue (Tobermory, Isle of Mull)

A mature blue, with the strength of a highlander. Expect full salt, full acid, full heat. Spicy, salty and creamy. Hebridean Blue is one of Scotland's most iconic cheeses.

### Durrus (Durrus, Co. Cork)

A round, semi-soft cheese. It has a pale interior with a pinkish, yellow-grey rind. It is aged for 3 to 5 weeks to allow the flavour to mature. It has a mild and creamy taste that becomes stronger and fruitier as it ages

All served with Peter Yard's original cheese biscuits, Hawkshead Relish damson chutney, Sourdough, grapes, apple & celery

## PORT

Ramos Pintos LBV (50ml) £5.00

Ramos Pintos 10yr Tawny (50ml) £7.70

## COFFEE

BEANS ROASTED LOCALLY BY REDBANK COFFEE

ROASTERS

FlatWhite	£3.30
Cappuccino	£3.30
LongBlack	£3.30
Espresso	£2.90
Americano	£3.30
Latte	£3.60
Macchiato	£3.20
De-caf coffee	£3.50