

Desserts Menu



SINCE

1873

THE
KNIFE & CLEAVER
COUNTRY DINING & INNS

VE Vegan | **V** Vegetarian | **VE** Vegan on Request | **V** Vegetarian on Request | **GF** Gluten Free | **GF** Gluten Free on Request

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Our vegan dishes are prepared using plant-based ingredients. However, they are cooked in a kitchen where non-vegan products are handled, and we cannot guarantee the absence of cross-contamination.



Classic Desserts

- £7.95 -

Passion Fruit Martini Fool

Cocktail inspired dessert, with a sharp, tropical zing of passion fruit, velvety vanilla cream & crushed meringue pieces.

Bread & Butter Pudding

Traditional, homemade favourite with either vanilla pod ice cream or crème anglaise.

Homemade Apple & Blackberry Crumble

A comforting classic of slow-stewed apples & blackberries, finished with a buttery crumble topping, served with your choice of custard, a dollop of clotted cream or ice cream.

Winter Berry Eaton Mess

Crunchy meringue layered with winter berries & fruit coulis, served with Chantilly cream & ice cream.

Triple Chocolate Brownie

A warm, indulgent chocolate brownie set on a chocolate crumb base, finished with a rich hot chocolate sauce, served with vanilla pod ice cream.

Salted Caramel Cheesecake

Dark chocolate base, layered with white chocolate & caramel sponge, served with vanilla ice cream & salted caramel glaze.

Sticky Toffee Pudding

Served with warm salted caramel sauce & vanilla pod ice cream or a dollop of clotted cream.

Selection of Ice Creams or Sorbets

Three scoops of ice cream or sorbet, of your choice. Ask your server for today's flavours.

Sundaes

Hot Fudge Brownie Sundae

Warm brownie pieces, vanilla & chocolate ice cream with hot fudge sauce topped with whipped cream.

Cheesecake Sundae

Cheesecake pieces crumbled up with vanilla ice cream & fruit sauce, topped with whipped cream.

COFFEE & MINI DESSERT

- £9.95 -

Choose one of our hot drinks & one of our dessert favourites:

Triple Chocolate Brownie
Salted Caramel Cheesecake
Bread & Butter Pudding

BRITISH CHEESE BOARD

- £9.95 -

Our Artisan Cheese Board displays a selection of distinguished British & continental cheeses, thoughtfully paired with artisan crackers, walnuts, apricots, celery sticks & seasonal chutneys.

Please ask your server for our selection of cheese & chutneys.

Add Port +£4.65

Saving it for later?

Any of our homemade desserts can be boxed up to take home.

Coffees & Hot Drinks

Latte £3.95
Flat White £3.95
Americano £3.50

Cappuccino £3.95
Mocha £3.95
Espresso £3.95
Double Espresso £3.95

Add Syrup +40p

Macchiato £3.95
Hot Chocolate £4.00
Pot of Tea £3.50

Liqueur Coffee

- £7.95 -

Irish Coffee
Irish Whiskey

Italian Coffee
Disaronno

French Coffee
Brandy

Highland Coffee
Scotch Whiskey

Baileys Latte
Luxury Irish Cream

Calypso Coffee
Hawkbill Spiced Rum