



Pavlova, mixed seasonal berries, crème Chantilly £6.95

Rich double chocolate tart with white chocolate sorbet. £7.50

Sticky toffee pudding, toffee sauce & Madagascan vanilla bean ice cream. £6.95

The Chequers Inn flat apple tart, caramel sauce, Madagascan vanilla bean ice cream. £7.25

Vanilla Panna cotta, Strawberries, shortbread biscuit crumb. £6.95

A selection of sorbets, tuile biscuit, fresh fruit. £6.25

Affogato £6.50

### **A selection of the following British artisan cheeses**

#### **Golden cross**

A full fat goat's cheese, made from unpasteurised milk & vegetarian rennet.  
Mild in flavour, produced in east Sussex by Kevin & Alison blunt.

#### **Sussex charmer**

Pasteurised cow's milk from a single herd of grass fed cows,  
This cheese is a cross between a cheddar and a parmesan,  
Made by Rob Bookham and the Harrison family.

#### **Celtic promise**

A full fat cow's milk cheese, made from unpasteurised milk & vegetarian rennet,  
The basic cheese is Gouda in style, herbal & rich undertones.

#### **Blue stilton**

This cheese is a semi hard full fat cow's milk, made from unpasteurised milk.  
Vegetarian rennet and considered the king of British cheeses.

#### **Bath soft**

This cheese is a full fat camembert style cow's milk cheese, made from unpasteurised milk.  
Rich & creamy with a mixture of sweet flowery flavours.  
All cheeses served with oat biscuits, grapes & celery.

£9.95

**To compliment your cheese board Taylors 10-year-old Port  
£4.50**