



~ THE ~  
**CHEQUERS  
INN**

DESSERTS

Dark Chocolate and Raspberry Tart with raspberry sorbet & chocolate soil. £7.50

The Chequers Inn flat Apple Tart with caramel sauce and Vanilla ice cream. £7.00

Sticky toffee pudding with toffee sauce & Madagascar vanilla bean ice cream. £6.95

Pavlova of poached new season champagne Rhubarb with Chantilly cream. £6.95

Home Made Churros with bitter chocolate sauce. £5.75

Homemade Ice creams and Sorbets with fresh fruit.

3 Scoop's £5.25 2 Scoop's £3.50 1 Scoop £1.75

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, quince & celery.

£9.95

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

**£4.75**

**PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES**