



## DESSERTS

Belgian Chocolate and Praline Tart with Coffee Ice Cream & chocolate soil. £7.50

The Chequers Inn flat Apple Tart with caramel sauce and Vanilla ice cream. £7.00 (Ve option available)

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

Mango and Cardamon Crème Brûlée with a Coconut Sablé Biscuit and Toasted Coconut Flakes. £7.50

Pavlova of seasonal berries with Chantilly cream. £6.95 (GF)

Home Made Churros with bitter chocolate sauce. £5.75

Homemade Ice creams and Sorbets with fresh fruit.

*Ice creams: Vanilla; Strawberry; Pina Colada; Coffee*

*Sorbets: Raspberry; Passionfruit*

3 Scoops £5.25 2 Scoops £3.50 1 Scoop £1.75

Affogato £6.50

### **A selection of all 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**