



DESSERTS

Belgian Chocolate and Praline Delice 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

Coffee Panna-cotta with honeycomb and dark chocolate sauce. £7.00 (GF)

Vanilla Bean Rice Pudding with Rum and Raisin Reduction. £6.95 (GF)

Home Made Churros with bitter chocolate sauce. £5.75

Homemade Ice creams and Sorbets with fresh fruit.

Ice creams: Vanilla; Salted Caramel; Coffee; Vanilla (Ve)

Sorbets: Raspberry; Pear; 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**