



BEDINGFELD ARMS
SINCE 1783

DESSERT MENU

V- VEGETARIAN VE- VEGAN GF- GLUTEN FREE

SAMPLE MENU

PUDDINGS

Apple and blackcurrant Crumble with Ice Cream or Cream	All	6.95
Caramelized Lemon Tart with Raspberry Sorbet		
Sticky toffee pudding with butterscotch sauce and ice cream		
Chocolate Factory, Brownie, Fudge, Chocolate Mousse		
Trio of Sorbet - Mango, Raspberry & Lemon		6.50
Trio of Ice Cream - Choose three of the following flavours: Chocolate, Strawberry, Vanilla, Honeycomb, Salted Caramel		6.00

CHEESE PLATE

Deopham Blewe - A Blue Ewes Milk Cheese		8.50
Black Bommer - A rich, full cheddar, with a decadent, smooth, creamy flavour		
Norfolk Mardler - A Crumbly Goats Cheese		
Baron Bigod - A creamy, white bloomy-rind cheese and UK's only raw milk farmhouse Brie		
Jarlsberg - A mild, semi-soft cow's milk cheese		

DESSERT WINES

	50ml	
Pacherenc du vic-bilh- Fruity aromas and a sweet honeyed flavour.		3.75
Tokaji Aszu 5 Puttonyos, Tokajbor-Bene		4.50
Muscat, Stanton & Killeen, Rutherglen		3.75
Adnams Selection Ruby Port- Soft, rich and packed with jammy-rich red fruit flavours.		2.50
Taylors LBV Port 2013- sweet and bursting with flavours of black berries.		3.50

Please inform a member of staff if you have any food allergies.