



## RATTLEBONE INN

### Desserts

Rich Belgian chocolate & ginger sponge with chocolate sauce, Marshfield vanilla ice cream & honeycomb £6.95

Coconut panna cotta with rhubarb compote, brandy snap & pistachios £6.50 (v) (gf)

Bailey's crème brûlée with ginger thins £6.75

Pineapple amaretto cake with apricot chutney & Chantilly cream £6.50 (gf)

White & dark chocolate mousse with fresh minted shortbread £6.75 (gf)

Marshfield sorbet – raspberry or orange £5.50

Marshfield Ice cream – vanilla, strawberry, toffee fudge, chocolate £5.50

(Three scoops)

Add a glass of sauternes la fleur d'or dessert wine 125ml £5.60

### Our Cheeses

One cheese £5 or three cheeses £7 or five cheeses £9.50

Add a glass of Ferreira ruby port 2011 £3.30

**Farleigh Wallop** – a wonderful goat's milk cheese from master producers, Whitelake and Alex James from Blur. Ready at three weeks old with a salty, smooth, goatee texture, the flavour is wonderfully distinct and long on the pallet with a lovely thyme finish. The cheese is rolled in dried Thyme added a unique flavour and appearance. Made by Pete Humphries of Whitelake, Bagborough near Shepton Mallet, for Alex James Presents, part of his four cheese range

**Royal Bassett Blue** – This is a soft blue cheese with a blue, yellow, grey and white mushroomy rind. It has a creamy golden edge and a fresh milk, white, springy centre. So called because it is named after Wootton Bassett gaining its royal status in the Jubilee year. **Taste of the West Best Cheese 2014.** "This cheese just oozes out of the packing in a 'sexy way' according to the Taste of the West judges! Very individualistic and unlike any other cheese. Wonderfully mottled with a dolce/gorgonzola centre. Even those sworn against blue cheese would find this hard to resist – unbelievably moreish! **Silver, World Cheese Awards 2015**

**Wookey Hole Cave Aged Cheddar** – This award-winning West Country farmhouse cheddar has a nutty, tangy flavour and is aged for up to 3 months in caves. Protected by a PDO (Protected Designation of Origin) this cheese is produced from milk sourced only from Dorset and complies with the EU requirements of the PDO which maintain it can only be produced and matured in the West Country counties of Dorset, Somerset, Devon & Cornwall

**Blue Monday** – Alex James from Blur named this cheese after his favourite New Order song but there is absolutely nothing that will make you unhappy about this masterpiece. A partnership cheese made with Shepherds Purse Cheeses, Blue Monday is, in their words 'complex, creamy with bold cracks and streaks of blue-spicy, steely and sweet'. Well, yes, we couldn't agree more. A gorgeously decadent blue cheese from the superstar duo of Blur's Alex James and blue cheese experts Shepherds Purse Cheese, based in Yorkshire.

**Waterloo** – Waterloo is a washed curd cheese, which means that during the making, a quantity of whey is replaced with water, before the curds are drained and moulded. Removing the whey has the effect of taking out some of the acidity; and usually washed curd cheeses have a gentle flavour