



RATTLEBONE
INN

DESSERTS

Vegan sticky toffee pudding, with toffee sauce & vanilla ice cream (DF/VE) £7.50

Mixed winterberry & melon compote, with toasted granola crunch & Greek yoghurt £6.75

Lotus biscoff & white chocolate cheesecake, w/ a ginger biscuit base £7.75

Dark chocolate & orange mousse, served with a homemade almond biscuit £6.95

Affogato – scoop of clotted cream ice cream w/ a shot of espresso & Amaretto £6.95

A selection of Marshfield ice creams & Sorbets:

Clotted Cream, White Chocolate & Honeycomb, Salted Caramel, Strawberry, DF Vanilla

Mango sorbet & Raspberry sorbet

Three scoops £7.50 one scoop £2.75

CHEESES

All served with a selection of biscuits, marmalade and grapes

One for £5.50 Three for £8.50 and Five for £10.95

Cornish Wild Garlic Yarg

Handmade semi-hard cheese made with cow's milk, covered with naturally grown wild garlic leaves

Y Fenni

Made from mature cheddar, blended with wholegrain mustard & Welsh ale

Little Black Bomber

Multi award winning extra mature cheddar. Creamy, smooth & distinctively flavoursome

Nannie Florrie

Cornish handmade goat's milk Brie. Sweet & nutty soft goat's cheese

Dorset Blue Vinny

Creamy texture with lower fat content. Vinny comes from the old English word Vinex, meaning mould