

THE POTAGER

— at Barnsley House —

DESSERT COCKTAILS

Espresso Martini – *Coffee, Kahlúa, Vodka* **12**

Damson Royale – *Damson homemade Liqueur, Prosecco* **12**

PORT

LBV Port, Ferreira – Portugal

Robust and rounded with flavours of Cassis **Bottle 49 / Glass 8**

Tawny Port, 10 years old, Quinta do Porto, Ferreira – Portugal

Flavours of Raspberry, Summer Pudding, Shortbread **Bottle 70 / Glass 11**

Tawny Port, 20 years old, Taylors – Portugal

Floral and rich, with flavours of fig **Bottle 130**

DESSERTS

Dark chocolate fondant, pistachio ice cream

Vanilla crème brûlée, shortbread biscuits

Rhubarb mousse, blood orange sorbet, rhubarb crisp

Treacle tart, poached cranberries, clotted cream

Apple tart tatin, cinnamon ice cream, caramel sauce

Vanilla cheesecake, raspberry sorbet

Homemade ice creams and sorbets

All 9

COFFEE & TEA

Coffee | Filter coffee | Decaf filter coffee | Caffè latte | Cappuccino
Decaf cappuccino | Espresso | Decaf espresso | Hot chocolate | **All 4**
Teas | English Breakfast | Earl Grey | Darjeeling | Red Berry Hibiscus
Sencha Green | Rooibos | Assam | Jasmine | Lemongrass and Ginger
Peppermint | Organic Chai | Chamomile | Lapsang Souchong | **All 4**

Please let the team know of any allergies or intolerances.

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CHEESE

A Selection of Artisan British Cheeses 10 /13

Boxer

British cow's milk cheese, matured in artisan beer and dusted with roasted barley. Mellow and yeasty in flavour with earthy undertones, the barley gives it a nutty and fruity sweetness.

Montgomery Cheddar

Made by James Montgomery at the family farm at North Cadbury in Somerset. This cheese is made from unpasteurised cow's milk and is matured for at least 18 months. The cheese is traditionally made with a cloth binding and then regularly turned to ensure even maturity, offering a superbly rich flavour with a spicy green acidity and a long lasting finish.

Golden Cross

An unpasteurised soft-white Goat's milk cheese, it is produced in East Sussex by Kevin & Alison Blunt. It has a texture similar to Ice Cream and a flavour which blends sweetness with acidity and only a barely detectable goaty finish. The cheese ripens in four to six weeks and is lightly dusted with Ash.

Stilton

Made from locally produced milk that has been pasteurised before use in the counties of either, Derbyshire, Nottinghamshire and Leicestershire only. It has a slightly open texture and creamy background, which easily crumbles.

Tunworth

Tunworth is a pasteurised cows milk, Camembert-style cheese made by Stacey Hedges and Charlotte Spruce in Hampshire. Rich, sweet, nutty and milky with a pleasingly vegetal cabbage flavour. Long lasting, mouth-filling and harmonious.