



FORRESTERS
ARMS

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**DESSERTS,
CHEESE, COFFEE &
LIQUOURS**
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DESSERTS



Milk Chocolate Mousse
Crème patisserie, walnuts & raisins

Crème Brulé
Rhubarb & clotted cream ice cream (*GF)

White Chocolate Cheesecake (*GF)
Maple roasted pineapple

Sticky Toffee Pudding
Toffee sauce & vanilla ice cream

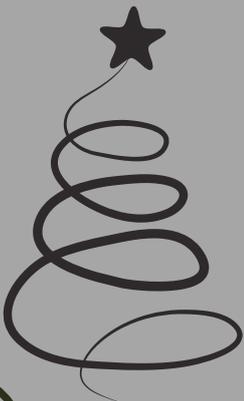
Pear Frangipane Tart
Calvados creme fraiche

£6.95

Affogato al Caffè (GF) £3.95

Ice cream £1.95 per scoop
Vanilla, chocolate, stem ginger, clotted cream,
English toffee & raspberry sorbet

Cheese Board
Thomas fudge crackers, date crackers, grapes, celery &
chutney (*GF)
3 Cheese £7.95 6 Cheeses £12.95





CHEESE



We love cheese. Our selection is from Cryer & Stott Cheesemongers

Christmas Cake Cheese: Made in Lancashire, this cow's milk cheese has raisins and apple added to it, it is then finished by being rolled in cinnamon.

Winter Warmer: It is a delightful combination of creamy, crumbly and full of flavour Yorkshire Wensleydale cheese, with sweet cranberries and the warming flavours of mulled wine.
A truly festive treat!

Hartington Blue: Lovingly handmade by Hartington Creamery a small artisan Creamery at Pikehall Farm, in the village of Hartington in the Peak District. The creamery only uses local Derbyshire Dales milk to create this hard-pressed, pale yellow in colour, tasty blue cheese.

Winslade: This truly stunning cheese is made by Stacey Hedges and Charlotte Spruce of Hampshire Cheeses. It was developed as a sibling to what was previously their only cheese, Tunworth. Their plan was to create a cheese that would be the same size and shape as Tunworth, allowing them to make use of the same tools, but with a markedly different character. Winslade, a milder cheese than its predecessor, occupies the space between a Camembert and a Vacherin Mont d'Or style. It is matured for eight weeks, allowing its dappled, pinkish rind to develop, while the spruce band provides a note of pine. A small, soft and oozing cheese with a quiet floral earthiness. It is superbly rich and gentle on the palate.

Lincolnshire Poacher: This is a hard unpasteurised cow's milk cheese. It is made on Ulceby Farm, in Lincolnshire, by craft cheesemaker Richard Tagg. The cheese is matured between 14 and 24 months, depending on when the milk was collected.

Baron Bigod: A creamy, white bloomy-rind cheese handmade on the farm by Jonny and the team at Fen Farm Dairy, from their own raw Montbeliarde cow's milk. It has a smooth silky texture and a golden curd, with long-lasting warm earth, farmyard and mushroom flavours. Is the only traditional raw milk Brie-de-Meaux style cheese is produced in the UK. The cheese is made by hand in small batches, very early in the morning so that they can use the raw milk still warm, straight from the cow at the perfect temperature for cheesemaking. The mould cultures are added to the warm morning's milk and it is gently gravity fed into small vats just a few metres from the milking parlour, where the rennet is added. The curds are carefully hand-ladled into large moulds, using traditional pelle-a-brie ladles and the young cheeses are hand salted and then aged for up to 8 weeks in a cave-like environment.

Cockburns Ruby Port £3.50 Taylors LBV 2016 £4.50

COFFEE

Café Latte
Americano
Cappuccino
Espresso
Mocha
Flat White
Hot Chocolate



Liquor Coffee

Irish with Jamesons

Calypso with Tia Maria

Parrisienne with Brandy

Baileys Coffee

Amaretto Coffee

Digestifs

Limoncello

Courvosier VSOP

Ask about our
selection of Malts

