



FORRESTERS
ARMS

— † —
**DESSERTS,
CHEESE, COFFEE &
LIQUORS** — † —



DESSERTS



Warm Apple & Almond Sponge
Vanilla creme Anglaise, clotted cream ice cream

Black Forrest
Chocolate mousse, cherries,
cherry swirl ice cream & Kirsch (gf)

Eaton Mess
Summer berries, meringue & cream (gf)

Lemon Posset
Citrus shortbread & raspberry sorbet (*gf)

£7.95

Affogato al Caffè (GF) £4.95

Ice cream £1.95 per scoop
Vanilla, clotted cream,
English toffee, cherry swirl
raspberry, or mandarin sorbet

Cheese Board
Thomas fudge crackers, date crackers, grapes, celery &
chutney (*GF)

3 Cheese £7.95 5 Cheeses £11.95





CHEESE



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

Peakland 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 pale yellow in colour, mild and tasty blue cheese. Peakland Blue has won several local regional and national awards. If you are looking for something blue, unique and a little different this is the one for you.

Swaledale: The Swaledale has a moist, soft deliciously melting texture, it dissolves on the tongue, the taste is mild but with a gentle herbal sharpness. This recipe dates back to the Cistercian Monks, who came over to England with William the Conqueror.

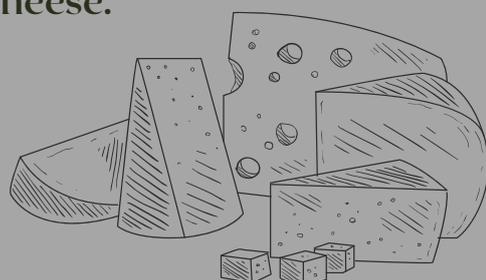
Fountains Gold: This cheese is produced by the Wensleydale Dairy in Hawes, North Yorkshire. It has been produced using the finest Channel Island cows' milk. A semi-hard cheese with a soft cheddar style consistency, it just melts on the tongue.

Sheffield Forge: This cheese launched in May 2021 with a real Yorkshire taste through & through. Cryer & Stott have taken Yorkshire Red & infused with Sheffield's finest Henderson's Relish. This cheese packs a punch of relish just as you would expect. A depth of flavour like no other.

Rachel: This extraordinary goat cheese is made by Peter Humphrey at his small dairy in Somerset named White Lake. The cheese is washed in brine giving a distinctive aesthetically pleasing cheese.

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

