



FORRESTERS
ARMS

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



DESSERTS



Mille Feuille
Pistachio cream & blackberries

Dark Chocolate Pot
Dulce de leche whipped cream & hazelnut (gf)

Cheesecake
Strawberries & mint (*gf)

Lemon Posset
Shortbread & raspberry sorbet (*gf)

£7.95

Affogato al Caffè (gf) £4.95

Ice cream £2.25 per scoop
Vanilla, clotted cream,
English toffee, cherry swirl, Lemon Curd
raspberry, or mandarin sorbet

Cheese Board
Peter's Yard crackers, sticky toffee crackers, grapes,
celery, walnuts & chutney (*gf)

3 Cheese £8.95 5 Cheeses £12.95



CHEESE

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

Yellison Soft Goats Cheese Log: This soft goat cheese is made by Ed & Sharon Parker on the Sire Bank Farm Bradley, putting their own twist on the process. The cheese is produced using pasteurised whole goats' milk. The clean fresh taste is enhanced by slight lemony notes.

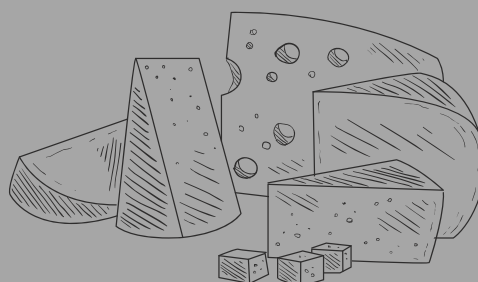
Lilibet Blue: Created by Cryer & Stott Cheesemongers to celebrate the Queen's platinum jubilee. It is matured for at least 70 days to represent each of the Queen's years on the throne. Then to make it a true vintage, graded at 70 days & matured to 84 days the result is a unique tangy and creamy blue.

Attermire: Washed-rind cows' cheese, French in style, Yorkshire in provenance; with a pliant texture and savoury, brothy, malty flavours. Made in Austwick near Settle, by Sam Horton, he uses fresh warm milk from just eight traditional native breed cows. Following French and Belgium monastic cheese recipes, he washes the Attermire rind regularly in Riggwelter Ale developing those meaty, savoury flavours and attractive pinky, brown rind. Making only ten cheeses a batch, this cheese is a rare find.

Wave: A 16-month cheddar blended with Scarborough farmed seaweed. The cheese has a subtle saltiness, with hits of paprika & garlic.

Yorkshire Extra Mature Cheddar: The Wensleydale Creamery has taken all their cheese expertise and crafted an exceptional Cheddar from Yorkshire milk, typically aged 15 months for proper strength and character.

Cockburns Ruby Port £3.50
Taylor's 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

