

# THE MERRYFELLOW

RESTAURANT

## DESSERTS

Vanilla Affogato (vg)	£6
Strawberry & custard pavlova (v)	£8
Sticky toffee pudding, vanilla ice cream (v)	£8
Pineapple & passionfruit carpaccio, mango sorbet (vg)	£8
Chocolate fondant, honeycomb, salted caramel ice cream (v)	£9

*Please allow 15 minutes*

Hand made sea salted caramel dark chocolate truffles (v) *each* £2  
*A delicate thin chocolate shell, dusted with cocoa, with a soft creamy sea salt caramel centre.*

## ICE CREAMS & SORBETS

*per scoop* £2

ICE CREAMS / Vanilla (v) Chocolate (v) Salted caramel (v)  
SORBETS / Lemon (vg) Mango (vg) Raspberry (vg)

## CHEESE

*per slice* £4

Our cheeses are served with pickled celery, chutney & crackers.

Stilton, pasteurised, blue veined, tangy flavour (v)  
Godminster vintage, pasteurised, mature cheddar (v)  
Cotswold brie, pasteurised. Soft & buttery in texture (v)  
Cerne ash pyramid, unpasteurised, goat's cheese (v)

## DESSERT WINE & PORT

**Gls**

Chateau de la Peyrade Miuscat de Frontignan NV, France	£10
A Growers Touch Botrytis Semillon, Australia	£9
Kopke, Fine Ruby Porto	£8
Warres, Otima 10, Tawny Port, Portugal	£10

(v) Vegetarian (vg) Vegan

Please let us know of any allergies, intolerances or dietary requirements before making your order.

Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens.

Detailed information on allergens on all other menu items can be provided on request.

Please note a discretionary 12.5% service charge will be added to your final bill which is then equally shared between The Merryfellow Team.