



CRAB & BOAR

## Dessert Menu

Custard and Date Tart, Rum & Raisin Ice Cream	£7.50
Lemon Posset with Meringue, Curd & Blueberries	£7.50
Chocolate Cremosa, Hazelnuts & Salted Caramel	£8.00
Blackberry Soufflé, Vanilla Ice Cream	£8.00
Ice Cream or Sorbet	£5.50
Cheeses, Celery, Chutney & Crackers	£3.00 each

**Bath Soft Cheese** - Made in Kelston by Graham Padfield. A Gold Medal Winner, it is an organic mould ripened soft cheese, with a lovely nutty flavour. The recipe dates back from the times of Lord Nelson.

**Lyburn Gold** – Produced in Hampshire this cheese is ripened for 10-14 weeks & has a creamy smooth texture. A semi hard washed curd cheese.

**Bath Blue** – A full fat, semi soft blue cheese with a creamy texture and sharp, clean and salty flavour.

**Berkswell** – Hand-made in Ram Hill in Berkswell, Warwickshire. It is a hard sheep's cheese originally developed from a Caerphilly recipe. With a rich, full flavour it is similar to a mature Pecorino or Manchego.



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