



THE  
**FARMHOUSE**

AT REDCOATS  
RESTAURANT & HOTEL

**DESSERTS**

**Farmhouse Cherry & Pear Trifle £6.5**

Mulled wine jelly, Victoria sponge, cinnamon custard, chantilly cream, almond crumble

**Steamed Chocolate Sponge £7.5**

Warm chocolate sauce, cocoa nib & mint ice cream

**Gingerbread & White Chocolate Cheesecake £7.5**

Orange curd, blood orange ice cream

**Farmhouse Sourdough Treacle Tart £6.5**

Malted milk ice cream

**Blackberry Parfait £7**

Honey yoghurt, poached apple, apple cake, hazelnut granola

**Homemade Ice Cream & Sorbet Selection**

£2 per scoop

**CHEESE COURSE**

Selection of French, British & Irish cheeses with homemade biscuits & spiced fig chutney

£9 for 3 or £12 for 5 pieces

**Sainte-Maure de Touraine** - A delicious, ripened, unpasteurised French goat log, rolled in ash & matured traditionally on straw to hold the roll together. Touraine.

**Cornish Brie** – Creamy & mellow soft cheese with silky texture.

Trevarrian, Newquay

**Bleu des Causses** – Blue cheese with a gusty aromatic flavour. Unpasteurised cow's milk.

Languedoc

**Old Smokey** – Scottish mature cheddar from the Isle of Kintyre, smoked over whisky barrel chipping

– great with a dram!

**Gubbeen** - Semi-soft, rind washed cheese made & cured by hand from the milk of the Gubbeen herd.

Cork, Ireland