



BEAR  
&  
RAGGED STAFF

# The Bear & Ragged Staff

COUNTRY INN & DINING

## Dessert Menu

Crème Brulee, Shortbread Biscuit, Raspberries **6.50**

Sticky Toffee Pudding, Toffee Sauce, Honeycomb Ice Cream **6.95**

Gin Lovers' Trio, Hendricks Gin infused Strawberries,  
Gin Jelly and a Gin and Tonic Sorbet **7.95**

Eton Mess, Strawberries with Meringue **6.50**

Rhubarb Heaven, Rhubarb Panna Cotta, Rhubarb Coulis,  
Pickled Rhubarb, Rhubarb Sorbet **6.95**

Artisan Cheese Board, 3 or 5 Cheeses  
Fresh Fig Chutney, Grapes, Crackers Homemade Butter **8.50/12.90**

## Dessert Wine & Port

**Crohn LBV Port**, Duoro Valley, Portugal

75ml **£6.80**

*Bottled after 4 years in cask, this port is deeply coloured with aromas of ripe berry fruits and mulberry. Full bodied with a long finish. Great with cheese, or a wonderful after dinner treat all on its own.*

**Quady "Elysium", Black Muscat**, California

75ml **£5.80**

*This is possibly one of the most unusual, but stunning wines you will ever taste. Made from the rare Black Muscat grape, giving it a strong magenta hue, accompanied by toffee, berry and lychee flavours. Great with cheese and fruit.*

**Quady "Essensia", Orange Muscat**, California

75ml **£5.80**

*Yet another outrageously brilliant wine, this time made from the equally rare Orange Muscat grape. You will pick up Jaffa Cakes, Apricot and Peach with masses of candied orange peel thrown in for good measure. Floral overtones on the nose too.*

**Crohn Colheita 2001**, Duoro Valley, Portugal

75ml **£8.75**

*A stunning single vintage Tawny Port, matured in cask for a minimum of 8 years. Dark amber colour, with a bouquet of dried fruits and spice. Soft and velvety on the palate, with a lingering finish. This will bring any dessert to life.*