

DESSERTS

BRAMLEY APPLE TART	£6
clotted cream ice cream, cinnamon syrup	
LEMON CHEESECAKE	£6
blackcurrant sorbet, kumquat compote	
CLASSIC CHOCOLATE BROWNIE	£6
vanilla ice cream, chocolate sauce, hazelnut crumb	
ALMOND PANNA COTTA	£6
pistachio ice cream, cinnamon shortbread	
BERRY ETON MESS	£6
vanilla cream, lemon drizzle	
SALTED CARAMEL SUNDAE	£7
sticky toffee sponge, honeycomb, caramel ice cream, warm salted caramel sauce, whipped cream	
SELECTION OF BRITISH CHEESES	3 for £8
with walnut rye bread, crackers, quince jelly	
& caramelised onion chutney	
5 for £10	
see reverse for our cheese selection	

If you have an allergen to any food please ask a member of staff and they will be able to assist. All prices include VAT at the national prevailing rate.

Queens Road
RESTAURANT, BAR & GRILL

CHEESES

ST THOM

St Thom is an English unpasteurized goat's milk cheese made by Haydn Roberts at Lightwood Creamery in the heart of Worcestershire. The texture is light and creamy with creamy-white mould rind and savoury, lactic and lemony flavours.

ROLLRIGHT

Soft, rich and buttery. A mellow, 'washed-rind' cheese that expresses the rich and diverse clover pasture of King Stone Farm deep in the Cotswolds, based on the classic French cheese 'Reblochon'. Made by David Jowett and Antony Curnow at King Stone Farm, Chipping Norton, Cotswolds, England.

PERL LAS

Made by Carwyn Adams at Caws Cenarth in Carmarthenshire from their own organic milk, Perl Las (Blue Pearl) is a strong but delicate and creamy cheese with lingering blue overtones.

WATERLOO

Waterloo is a mild, semi-soft cheese made by Anne and Andy Wigmore near Riseley, Berkshire. Made from unpasteurised Guernsey milk sourced from a farm near Henley, it is a full-fat cheese with a fat content of 45. The characteristic yellow colour is due to the presence of natural carotene. The interiors have a creamy rich pate, slightly firm and flaky centre.

WESTCOMBE CHEDDAR

Westcombe Dairy produces one of the 'big three' Somerset cheddars, the others being Keen's and Montgomery's. Richard Calver says that small volume and high quality have always been the key: "With the help of our cheesemaker Bob Bramley and his team we now produce about 100 rounds each week, aging the cheeses for up to 20 months. This means we have to wait longer for a return on our investment but the final product is a fine cheese that varies subtly with the seasons."

Note: from time to time you may find a bit of blue in these ultra-traditional cheddars. This is quite normal, and in fact the cheese may even be tastier because of it. The makers believe that full development of flavour means creating a cheese that can breathe as it matures - this means that a few of the bacteria which create blue cheese sometimes get in Unpasteurised cheese

