



THE
FARMHOUSE
AT REDCOATS
RESTAURANT & HOTEL

DESSERTS

Dark chocolate & almond ganache, blackcurrant, cherries £7

Poached Peach, elderflower yoghurt, raspberry, shortbread £6.5

Coconut & vanilla delice strawberry, caramelised white chocolate,
pistachio £7

Lemon tart, confit lime, fromage fraise £6

The Farmhouse mix berry & rhubarb Eton mess £6.5

Chef's Cheese selection £9
grape chutney, shaved celery, biscuits

Ragstone - Herefordshire, A delicious, ripened, unpasteurised, English goat log that is
mellow & creamy

Cornish Camembert - Full flavour, deliciously rich & creamy pasteurised soft cheese.
Trevarrian, Newquay

Bleu d'Auvergne - Rich, nutty & salty blue cheese with a velvety texture. Pasteurised
cow's milk South-central France

Little Imp Cheddar - Extra matured farmhouse cheddar, hand waxed & full flavoured,
but with a light texture. unpasteurised cow's milk, Lincolnshire.

Morbier - Semi-hard smooth textured cheese with a pale, gold & beige, washed rind.
Morbier is famous for the layer of edible vegetable ash running through it's centre to
separate the morning & evening milk. Unpasteurised