



THE
MEYNELL INGRAM
ARMS

TO FINISH

DESSERT

DAILY SELECTION OF
NEEDWOOD FARM ICE CREAMS
3 scoops

4.50

ORANGE & BRIOCHE BUTTER
PUDDING

Vanilla ice cream, Cointreau custard

5.90

MANGO CHEESECAKE

Tropical fruit salsa

6.50

MEYNELL 'MESS'

Crisp meringue, seasonal berries, marshmallow, chocolate
brownie, fudge, ice cream, mango & raspberry coulis

6.50

MEYNELL BANANA SUNDAE

Banana cheesecake, banana ice cream, banana fritter,
chocolate sauce

6.50

ASSIETTE OF CHOCOLATE (gf)

Dark chocolate mousse, iced milk chocolate
parfait, white chocolate truffle,
orange & passion fruit

6.50

RASPBERRY CRÈME BRULEE

Lemon shortbread, raspberry compote

5.90

STICKY TOFFEE PUDDING

Salted caramel ice cream, toffee sauce

5.90

MEYNELL CHEESE PLATTER

WEBSTER'S STILTON (v)

Finest quality blue stilton produced in Leicestershire
by sisters Margaret & Helen Callow

CAMEMBERT

Soft mild camembert from Normandie

CORNISH YARG (v)

Semi hard cow's milk cheese made in Cornwall,
wrapped in edible nettles to form a rind

ROSARY ASH GOATS CHEESE (v)

Creamy fresh pasteurised goats cheese, natural acidity,
mousse like texture

BLACK BOMBER CHEDDAR (v)

Welsh cheddar from Snowdonia, hard cow's milk, pasteurised

REBLOCHON

Soft washed ring French cheese, from the alpine region of Savoie,
raw cow's milk

Served with chutney, onion bread & wafers

THREE CHEESES 7.90 FOUR CHEESES 9.90 FIVE CHEESES 11.90

v - vegetarian, gf - gluten free, df - dairy free, ve - vegan, gfo - gluten free option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.