



THE  
MEYNELL INGRAM  
ARMS

## DESSERTS

### DAILY SELECTION OF NEEDWOOD FARM

ICE CREAMS (V) (GFO) ..... 4.90

3 scoops - Vanilla, Chocolate & Strawberry

MEYNELL VERY SHERRY TRIFLE ..... 12.00

fruit jelly, winter berries, creme patisserie, custard, chantilly cream

*For Two to share*

CHOCOLATE SUNDAE (V) ..... 6.50

chantilly cream, chocolate brownie, chocolate ice cream, chocolate soil

GLAZED LEMON TART (V) ..... 6.90

raspberry textures

VANILLA PANNACOTTA ..... 6.90

black forest fruits, dark chocolate

RHUBARB SOUFFLE (V) (GFO) ..... 7.00

crème anglaise, sorbet, pistacchio

STICKY TOFFEE PUDDING (V) ..... 7.00

classic toffee sauce, vanilla ice cream

TRIPLE CHOCOLATE BROWNIE (V) ..... 6.50

chocolate soil, vanilla ice cream

## MEYNELL CHEESE PLATTER

*Served with house chutney, onion bread & wafers*

*Three cheeses 8.50 | Four cheeses 10.50*

WEBSTER'S STILTON (V) (GFO)

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

CORNISH YARG (V) (GFO)

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

ROSARY ASH GOAT'S CHEESE (V) (GFO)

creamy fresh pasteurised goat's cheese, natural acidity, mousse like texture

BLACK BOMBER CHEDDAR (V) (GFO)

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

CAMEMBERT (V) (GFO)

soft & creamy artisan French cheese

## DESSERT WINES

CHÂTEAU SEPTY MONTBAZILLAC

FRANCE 70ml.....3.90 | 750ml.....35.00

golden in colour, offers honeyed orchard fruit, nuts & citrus refreshment – equally suited to rich savoury pâtés & cheeses as desserts

CORNEY & BARROW SAUTERNES BY CHÂTEAU D'YQUEM

FRANCE 70ml.....6.90 | 375ml.....35.00

beautifully balanced wine which goes equally well with rich terrines, cheeses & desserts

STICKY MICKEY LATE HARVEST ERADUS

NEW ZEALAND 70ml.....5.90 | 375ml.....32.00

appealing aromas of apricots, dried fruit & honey on the nose. The palate shows mango, tropical fruit & melon flavours

TOKAJI BLUE LABEL 5 PUTTONYOS ROYAL TOKAJI

HUNGARY 500ml.....69.00

sweet, rich & beautifully balanced, with citrus fruit & fine acidity giving a long, refreshing finish

## HOT DRINKS

AMERICANO ..... 2.80

CAFFÉ LATTE ..... 3.00

FLAT WHITE ..... 3.00

MOCHA ..... 3.00

CAPPUCCINO ..... 2.80

DOUBLE ESPRESSO ..... 2.60

MACCHIATO ..... 2.90

HOT CHOCOLATE ..... 2.90

POSH HOT CHOCOLATE ..... 3.50

Whipped cream, flake & marshmallows

SYRUP: Caramel|Hazelnut|Vanilla ..... 1.0

CANTON TEA: ..... 2.90

ENGLISH BREAKFAST

DECAFF ENGLISH BREAKFAST

EARL GREY

TRIPLE MINT

BERRY & HIBISCUS

JADE GREEN TIPS

LEMONGRASS & GINGER

WILD ROOIBOS

For any guests with dietary requirements please specify as the gluten free & dairy free dishes need modifying for any allergy related intolerances you may have. The Meynell Ingram Arms will not accept any responsibility if you have not informed us of your dietary needs or intolerances. (V) - Vegetarian, (GFO) - Gluten Free (must inform member of staff), (DFO) - Dairy Free (must inform member of staff)