

DESSERT MENU

DESSERTS

Cheesecake of the week made by our friends at 'Frellies'...ask about this week's cheesecake (v)

Waffle of the week ask about this week's waffle topping (v)

Raspberry & lemon frangipane tart raspberry sorbet (v) Homemade by 'Megan Bakes'

'Rolo' brookie 'Rolo' ice cream (v) Homemade by 'Megan Bakes'

'Oreo' brownie vegan vanilla ice cream (ve,g) Homemade by 'Megan Bakes'

Ice creams & Sorbets 1.75 per scoop

Made locally by 'Frellies'

Ice cream flavours: Vanilla, chocolate, strawberry, rolo, oreo, banoffee Sorbet flavours: Lemon, raspberry, blackberry

CHEESEBOARD

Available with either 1, 3 or 5 cheeses

3.50 | 6.50 | 9.50

6.95

6.95

6.95

6.95

6.95

Snowdonia Beechwood (Rhyl, Wales)

A sweet & mellow cheddar mixed with a heady smoked richness. Smoked over beechwood chips for 15 hours, not all cheeses are naturally smoked but this one is!

Blue Horizon (Cornwall)

The Treveador farm dairy's original cheese, this is soft & creamy yet full of flavour. Mould forms on the outside giving a greyish blue rind - this is a versatile cheese used in many recipes & is a winner on any cheeseboard.

Cerney Pyramid (Cotswolds)

A creamy, fresh & soft artisan goat's cheese. Cerney Pyramid has been voted as one of the 62 best cheeses in the world in recent years!

Cornish Wild Garlic Yarg (Cornwall)

Hand-made in open vats from grass rich Cornish milk, this cheese is infused with hand-picked aromatic wild garlic each Spring & takes on an unmistakeable flavour. A team of 'nettlers' then wrap leaves around the bare truckle in a ribbon pattern – unusual yet delicious!

Afterburn Chilli Cheddar (Dorset)

Made at Windy Ridge in Dorset, this cheese contains red & green flecks of bell & jalapeno peppers, with garlic giving an added depth of flavour. Depending on your internal heat-o-meter, you may find this a little hot but those who like food with a kick will enjoy this spicy treat!

AFTER DINNER DRINKS

We have such a wide range of after dinner delights for you, to end your night on a high. You could try a sophisticated espresso martini in one of three different flavours or sip at a whisky or cognac. Perhaps sit back & relax with a Baileys or Disaronno, in a liqueur coffee or just over ice. Not for you? We'll happily give you the wine list back!

COFFEES

Americano for those who just want a coffee	2.50
Latte espresso, milk & a touch of foam	2.75
Cappuccino less coffee, some milk, plenty of foam	2.75
Flat white double shot, smooth, milky & silky	2.75
Espresso single or double, pure coffee	2.50
Liqueurs please ask for our selection	5.95





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Please make staff aware of any food allergies or dietary requirements. 100% of tips are kept by our team.

(v) Suitable for vegetarians (va) vegan adaptable

(g) gluten free (ga) gluten adaptable