



DESSERT MENU



DESSERTS

- Cheesecake of the week** made by our friends at 'Frellies'...ask about this week's cheesecake (v) **6.95**
- Waffle of the week** ask about this week's waffle topping (v) **6.95**
- Treacle tart** vanilla ice cream (v) Homemade by 'Megan Bakes' **6.95**
- 'Caramel apple' blookie** triple chocolate cookie base, salted caramel ice cream (v) Homemade by 'Megan Bakes' **6.95**
- 'Oreo' brownie** vegan vanilla ice cream (ve,g) Homemade by 'Megan Bakes' **6.95**

Ice creams & Sorbets 1.75 per scoop

Made locally by 'Frellies'

Ice cream flavours: Vanilla, chocolate, strawberry, salted caramel, oreo, banoffee, raspberry ripple, mint choc chip

Sorbet flavours: Lemon, raspberry



CHEESEBOARD

Available with either 1, 3 or 5 cheeses

3.50 | 6.50 | 9.50

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.

Pennard Vale (Somerset)

A firm, pale coloured artisan goat's cheese. It has plenty of flavour, being initially nutty with a fruity & slightly sweet edge.

Oglesfield (North Cadbury, Somerset)

A gentle yet complex cheese, with a sweet & milky aroma & a warm, savoury flavour. The texture beneath the pungent pink rind is soft & pliant, it melts beautifully!

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