



# DESSERT MENU

## DESSERTS

<b>Cheesecake of the week</b> made by our friends at 'Frellies'...ask about this week's cheesecake (v)	6.95
<b>Coffee &amp; rum tiramisu</b> molasses (v) Homemade by 'Megan Bakes'	6.95
<b>Lemon tart</b> raspberry sorbet (vegan, gf) Homemade by 'Megan Bakes'	5.95
<b>Raspberry &amp; white chocolate sponge</b> creamy custard (v) Homemade by 'Megan Bakes'	5.95

### Ice creams & Sorbets 1.75 per scoop

Made locally by 'Frellies'

Ice cream flavours: Vanilla, chocolate, strawberry, salted caramel, Oreo, mint choc chip, Malteser

Sorbet flavours: Lemon, raspberry



## CHEESEBOARD

Available with either 1, 3 or 5 cheeses

3.75 | 6.75 | 9.75

### Artisan Manchego Curado, La Mancha

A delicious, artisan-made Manchego made using un-pasteurised Ewe's milk & cured for 8 months. It has a crumbly texture & a superb, rich, tangy flavour. Drink with a full-bodied Rioja.

### Valdeon 'Picos' Blue, Castilla y Leon

This is a famous blue cheese matured in the Valdeon valley in the beautiful Picos de Europa mountains. Made throughout the seasons using a mixture of cow's & goat's milk, it's unique features stem from artisan production, including long & traditional maturation in cold, damp mountain caves.

### Drunken Goats, Murcia

A white, medium -textured goats milk cheese, made using the pasteurised milk of the Murciana Goat. The natural rind is dipped twice during the ripening process in red wine, so that the cheese absorbs the fruity, slightly spicy flavour. Best accompanied by a glass of red to complement the winery flavour!

### Mahon, Menorca

Mahon is a pasteurised cow's milk cheese. The rind is washed in oil & paprika, giving an orange colour & an aroma of peaches.

### Tetilla, Galicia

Pasteurised cow's milk is used to make this soft, buttery cheese with a pale yellow rind & distinctive cone shape. Tetilla is one of the most famous cheeses in Spain. It originates from the beautiful, rainy region of Galicia.

(Our cheeseboards are served with Piquillo pepper marmalade, dried dates & apricots, honey & crackers)

## 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, cognac or port**. 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

<b>Americano</b> for those who just want a coffee	2.75
<b>Latte</b> espresso, milk & a touch of foam	2.95
<b>Cappuccino</b> less coffee, some milk, plenty of foam	2.95
<b>Flat white</b> double shot, smooth, milky & silky	2.95
<b>Espresso</b> single or double, pure coffee	2.50
<b>Liqueurs</b> please ask for our selection	5.95
<b>Syrups</b> please ask for our selection	0.50



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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

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