

# THE NATTERJACK INN

## Summer Pudding Menu

2018

### Puddings

“Rhubarb & Custard” Baked Vanilla Cheesecake with Poached Rhubarb & Honey & Ginger Icecream

The Natterjack Chocolate Fudge Sundae, Toffee Icecream, Salted Caramel Sauce, Homemade Chocolate Fudge & Toasted Hazelnuts

Warm Chocolate Fudge Cake, Clotted Cream Icecream

Vanilla Crème Brule, Berry Compote & Shortbread

Fresh Raspberry & Strawberry Pavlova, Vanilla Cream & Raspberry Sauce

2 Scoops of Clotted Cream Icecream with Pedro Ximenez Sherry

Affogato, 2 Scoops Coffee Icecream & Espresso Shot topped with Toasted Hazelnuts

All £6.25

### Icecream

A Selection of Locally Made Organic Marshfield Ice Cream & Sorbets

Chocolate, Clotted Cream, Honey & Stem Ginger, Strawberry, Toffee Ripple, Coffee, Mint Choc, Blackcurrant, Honeycomb, Orange or Lemon Sorbet

All at £2 a Scoop

### Cheese

Selection of Award Winning Local Cheeses

Longmans Mature Cheddar

Vale of Camelot Blue

Lubborn Creamery Somerset Camembert

Smoked Dorset Red

All with Biscuits & Homemade Cider Apple Chutney

Choice of 3 Cheeses £7

### Hot Drinks

Latte £2.40

Hazelnut Latte £2.80

Caramel Latte £2.80

Cappuccino £2.20

Freshly Ground Italian Coffee

£2.00

Freshly Ground Italian Decaf

Coffee £2.00

Pot of Dorset Tea or Earl Grey

Tea £2.00

Selection of Twining Herb

Teas £2.00

Espresso £1.80

Liqueur coffees £4.50

Hot Chocolate £2.00

All with homemade Tiffin

If you require information regarding the presence of allergens in our food or drink please ask your server who will be happy to provide you with this. Although a dish may not contain a specific allergen, we cannot guarantee trace elements are not present.