

THE FANCOTT

Country Pub & Dining

Puddings

Chocolate Brownie
Chocolate Sauce, Vanilla Ice Cream £6

Cherry Crumble
Vanilla Custard £6

Eton Mess
Berries, Meringue, Cream £6

Cheesecake Of The Day
Clotted Cream £6

Belgian Waffle
Vanilla Ice Cream, Clotted Cream, Dulce de Leche £6

Lemon Meringue Pie
Meringue Dust, Clotted Cream £6

Ice Cream & Sorbet

Vanilla (*dairy free*)
Mint Chocolate
Chocolate (*dairy free*)
Banana
Bubblegum
Cherry Ripple

Apple
Raspberry
Orange

3 Scoops £5

Champagne
Peach Bellini
Frose
Watermelon Martini



Little Treats

White Toffee Crisp £4

Cheeseboard

Cornish Yarg

Made from pasteurised cow's milk, Cornish Arg is wrapped in nettles creating a delicate rind with a slightly crumbly core

Shropshire Blue

Until recently, never made in Shropshire, this blue cheese is a soft textured, mellow blue cheese with glorious contrast of colours between the orange hue of the curd, and the delicate blue veins

French Brie

The 'Queen of Cheeses', The French brie provides a pronounced aroma to match its creamy & nutty flavour

Red Leicester

This hard cheese is a more moist, crumblier & mild flavour than its 'sister' Cheddar. As young as two months ageing, Red Leicester provides a slightly sweet, almost caramel flavour

Godminster Cheddar

Organic Godminster comes straight from the Somerset farms dairy cows, this results in an exceptional vintage cheddar with a creamy, rich & full flavour

3 Cheeses £6

5 Cheeses £10