

# the wayfarer

country pub & restaurant

## DESSERTS

ALL OF OUR DESSERTS ARE HOMEMADE

<b>CHRISTMAS SPONGE PUDDING</b> with fruits and nuts topped with brandy custard	6. <sup>45</sup>
<b>BAILEYS CHEESECAKE</b> with chocolate shortbread	6. <sup>95</sup>
<b>WINTER BERRY CRÈME BRÛLÉE</b> with shortbread biscuits	6. <sup>95</sup>
<b>CHERRY BAKEWELL FRANGIPANE TART</b> with custard	6. <sup>45</sup>
<b>PEAR &amp; APPLE CRUMBLE</b> with custard	6. <sup>45</sup>
<b>CHOCOLATE BROWNIE</b> with chocolate sauce and vanilla ice cream	6. <sup>95</sup>
<b>WHITE CHOCOLATE &amp; RASPBERRY COOKIE DOUGH</b> with vanilla ice cream	6. <sup>95</sup>
<b>WARM STICKY TOFFEE PUDDING</b> with toffee sauce and vanilla ice cream	6. <sup>95</sup>
<b>SWEET SHARER</b> Christmas sponge pudding, pear & apple crumble, Baileys cheesecake, dark chocolate & brandy truffles, elderflower panna cotta and sorbet	14. <sup>95</sup>
<b>ICE CREAM &amp; SORBET SELECTION</b> in a homemade brandy snap basket	5. <sup>45</sup>

### \*ICE CREAM FLAVOURS

vanilla, strawberries and cream, chocolate, honeycomb,  
mint choc chip.

### SORBETS

blackcurrant, lemon, raspberry, mango.

## CHEESE SLATE

HAND-PICKED TO OFFER A GREAT VARIETY OF FLAVOURS AND TEXTURE  
OUR CHEESES COME FROM HARVEY & BROCKLESS CHEESE CELLAR. OUR  
CHEESE SLATE IS SERVED WITH A SELECTION OF ARTISAN BISCUITS,  
CARROT & SULTANA CHUTNEY AND GRAPES. 7.<sup>95</sup>/13.<sup>95</sup>

**SHROPSHIRE BLUE** – Made from pasteurised cow's milk and using a vegetarian rennet this cheese has been described as a cross between Stilton and Cheshire. With a deep orange-brown natural rind the cheese is matured for a period of 10-12 weeks. Made in a similar way to Stilton, this semi-hard cheese has a sharp, strong flavour with a slightly sour tangy aroma and is generally creamier.

**WOOKEY HOLE CHEDDAR** – This cave aged traditional Cheddar is made to an authentic recipe then wrapped in cloth and aged in the caves at Wookey Hole, which gives the cheese a unique flavour. The consistent temperature and humidity in the cave provides ideal year round maturation storage and gives a balanced, well rounded Cheddar with a distinguishable earthy note. The cheese is tasted regularly to ensure it retains its moisture and takes on the full flavour and earthy characteristics.

**TUNWORTH** – Tunworth is an 'ode' to camembert, but while its style, texture and production is similar to an unpasteurised camembert, the taste is unique, cleaner and smoother than its French inspiration. It has a long lasting nutty and sweet milky flavour with the savouriness you'd expect from a camembert-style. Made by the Hampshire cheese company.

**WILD GARLIC YARG** – Wild Garlic Yarg Cheese is made by hand in open vats on a farm in West Cornwall. The wild garlic leaves are picked from the hedgerows and woods on nearby farms; they are frozen and then applied individually by hand. Every cheese is turned daily through maturity. The cheese is creamy, fresh and slightly lemony with a creamy texture under the rind and an open and crumbly core.

## DESSERT WINE

	125ml	500ml
<b>MOSCATEL FLORALIS</b>	6. <sup>00</sup>	20. <sup>00</sup>
TORRES Spain		

## PORT

<b>GRAHAMS SIX GRAPES</b> 100ml	5. <sup>50</sup>
<b>GRAHAMS 10YR TAWNY</b> 100ml	7. <sup>25</sup>
<b>GRAHAMS QUINTA DOS MALVEDOS 2004</b> 37.5cl	32. <sup>95</sup>

**FOOD ALLERGY NOTICE** – If you have a food allergy or special dietary requirement please inform a member of the hospitality team. **THANK YOU**

All our food is freshly cooked to order. We try to use local Staffordshire suppliers for all our fresh produce and fish from sustainable sources wherever possible. An optional service charge of 10% may be added to the bill for parties of 8 or more.

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## WHISK(E)Y

<b>MONKEY SHOULDER</b> blended malt	3.75
<b>MACALLAN GOLD</b> 10yr old (Speyside)	4.75
<b>TALISKER</b> 10yr old (Island - Skye)	5.00
<b>GLENFARCLAS</b> 15yr old (Speyside)	5.25
<b>JACK DANIELS</b> single barrel	5.25
<b>LAGAVULIN</b> 16yr old (Islay)	5.60
<b>NIKKA</b> 'from the barrel' (Japan)	6.00

## AFTER DINNER COCKTAILS

<b>BRANDY ALEXANDER</b> 6.95 Courvoisier vs, crème de cacao, cream, milk & a dusting of chocolate
<b>ESPRESSO MARTINI</b> 6.95 Cariel vanilla vodka, Kahlua, Frangelico, vanilla sugar syrup and fresh espresso
<b>ORCHID OLD FASHIONED</b> 7.95 Diplomatico Reserva rum, gingerbread liqueur, vanilla sugar syrup and Angostura bitters

## HOT DRINKS

<b>ESPRESSO</b>	
single	2.25
double	3.00
<b>AMERICANO</b>	2.65
<b>MOCHA</b>	2.95
<b>HOT CHOCOLATE</b>	2.60
<b>LATTE</b>	2.75
<b>CAPPUCCINO</b>	2.75
<b>TEA</b>	2.25
<b>FILTER COFFEE</b> with free refill	2.50

## BRANDY

<b>COURVOISIER V.S.</b> (Cognac)	3.30
<b>BERNEROY CALVADOS</b>	3.75
<b>BARON DE SIGOGNAC</b> 10yr old (Armagnac)	4.00
<b>REMY MARTIN V.S.O.P.</b> (Cognac)	5.00
<b>TORRES JAIME 1</b> (voted worlds best brandy 2015) 30yr old	7.95
<b>REMY MARTIN X.O.</b> (Cognac)	9.95

## RUM

<b>APPLETON SIGNATURE</b>	3.30
<b>KRAKEN SPICED</b>	3.50
<b>DIPLOMatico MANTUANO</b>	3.75
<b>DIPLOMatico RESERVA EXCLUSIVA</b>	5.50

## LIQUEUR COFFEE

<b>CHOOSE FROM:</b>	5.95
<b>TIA MARIA</b>	
<b>COURVOISIER</b>	
<b>JAMESON</b>	
<b>BELL'S</b>	
<b>AMARETTO</b>	
<b>BAILEYS</b>	
If you prefer a different liqueur or spirit just ask your server	