



THE FALKLAND ARMS

## DESSERTS

Toffee apple crumble with Crème Anglaise - v 6.75

Dark chocolate and caramel torte, warm chocolate sauce and ice-cream - v 6.75

Choose 3 scoops from our selection of dairy ice-cream and sorbet

- please ask us for more details - v 6.75

Pear tarte tatin with vanilla ice-cream - v 6.75

Iced white chocolate and raspberry parfait with tuile biscuit - v 6.75

Gluten-Free dessert options are available, ask a team member for more details.

## CHEESEBOARD

All sourced locally from the Gloucester area.

Selection of British cheeses with sourdough crackers, celery  
and quince jelly - 9.25

Smarts Double Gloucester is milled twice and for authenticity ripened evening milk is added to the fresh morning milk to get that savoury taste & acidic twang

Cotswold organic blue white mould cheesed with a Roquefort blue mould in the centre, fresh clean taste as the cheese ripens into a rich aromatic piquancy

Cotswold organic brie, from organic milk with a fresh and clean taste and a rich creamy texture

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX. Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens. Our menu descriptions do not include all ingredients. GLUTEN FREE - PLEASE ASK US ABOUT OUR GLUTEN FREE MENU (v) = vegetarian option. (vg) vegan option. All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association.

