



# THE FAIRFAX ARMS

## Dessert Menu July 2022

EXAMPLE  
MENU

### Puddings

#### Lemon Mess

Lemon curd with vanilla ice cream, cream and meringue  
Topped with a drizzle of limoncello  
Contains Eggs & Cream

#### Homemade Sticky Toffee Pudding

Served with butterscotch sauce & vanilla ice cream  
Contains Wheat, Eggs & Cream

#### Warm Chocolate Brownie

Served with a white chocolate drizzle & vanilla ice cream  
Contains Wheat, Cream & Eggs

#### Affogato

Vanilla ice cream served with an espresso  
Contains Eggs & Cream

#### A selection of ice cream

All £6.00

All our desserts can be GF – please ask when ordering

### Dessert Wine 50ml

Moscato d'Asti Palazinna £3.50

Banyuls Domaine Bila-Haut £4.25



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## The Fairfax Arms Cheese Board

### Duke of Wellington:

Cryer & Stott Cheese Mongers created for Her Majesty the Queen in 2014 at a celebration hosted at The British Embassy Paris, then was sold exclusively to Embassies across the world. The cheese is 15 weeks matured & has an almost buttery taste, a great introduction to blues. The official commercial launch was held at the Houses of Parliament on 18<sup>th</sup> of January 2017. The cheese won GOLD at the World Cheese Awards in November 2016 & Bronze at the British Cheese awards 2018

### Pave Cobble:

Alight and delicate, lactic ewes' milk cheese, with a mouse-like texture, Pave Cobble is the 2017 British Cheese Awards Supreme Champion. Made by Whitelake Creamery in the West Country

### Britannia Cheddar:

A true British staple, this cheddar created by Cryer & Stott Cheesemongers using the best Yorkshire Cow's milk. The cheese is matured for 16-months. It has a smooth flavour that is powerful, yet addictive! Perfect on any cheeseboard.

### Sheffield Forge:

This cheese launched in May 2021 with real Yorkshire taste through and through. Cryer & Stott have taken Yorkshire Red & infused it with Sheffield finest Henderson's Relish. This cheese packs a punch of relish just as you would expect. A depth of flavour like no other.

### Wave:

A mature cheddar blended with Scarborough farmed seaweed. The seaweed is farmed daily by family run business 'Seagrown' and dried to perfection for us to add to our cheese.

Served with grapes, celery, crackers & marmalade chutney

Small £7.95 / Large £15.00