



# Wild Boar Estate

Dessert Menu

## Choose from...

- Classic Crème Brulee** gf<sup>†</sup> 9  
with homemade eccles cake
- Baked Ribblesdale Curd Cheesecake** gf<sup>†</sup> 9  
with poached blackberries
- Damson Bakewell Pudding** n 9  
clotted cream ice cream
- Classic Sticky Toffee Pudding** gf<sup>†</sup> 9  
clotted cream ice cream
- Warm Chocolate and Beetroot Cake** 9  
stout ice cream and dark chocolate sauce
- Smoked Cumberland Farmhouse Cheese** gf<sup>†</sup> 9  
homemade tea bread served with mead
- Selection of Ice Creams and Sorbets** gf<sup>†</sup>, n  
**2 Scoops 5.00**  
**3 Scoops 7.00**  
 vanilla pod, clotted cream, pistachio, Belgian chocolate, peanut butter,  
 mango sorbet, raspberry sorbet and Sicilian lemon sorbet

(n) - contains nuts (v) - vegetarian (gf) - gluten free (gf<sup>†</sup>) - gluten free adaptable (ve) - vegan (df) - dairy free

Prices are inclusive of VAT charged at the current rate. Despite efforts to prevent cross-contamination of allergens, we do use nuts, peanuts, gluten and other allergens in our kitchens and bars; therefore, any of our dishes and beverages could contain traces of these allergens. If you have any food allergies or intolerances, please inform a member of our staff. Many of our dishes can be adapted to cater for a variety of dietary requirements. To the best of our knowledge, all ingredients are GM free. We will add an optional 10% service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out, just let us know.