



Wild Boar Estate

Dessert Menu

Choose from...

Classic Crème Brulee gf* 9
with homemade eccles cake

Baked Ribbledale Curd Cheesecake gf* 9
with poached blackberries

Damson Bakewell Pudding n 9
clotted cream ice cream

Classic Sticky Toffee Pudding gf* 9
clotted cream ice cream

Warm Chocolate and Beetroot Cake 9
stout ice cream and dark chocolate sauce

Smoked Cumberland Farmhouse Cheese gf* 9
homemade tea bread served with mead

Selection of Ice Creams and Sorbets gf*, 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*) - 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.