

# The Angel Inn

## Desserts

Dark chocolate & chai crème brulee, mini doughnut with  
apple and ginger compote £6

Trio of nuts - Toasted almond panna cotta, hazelnut meringue cake,  
peanut ice cream £6

Apple & blackberry crumble, vanilla crème anglaise £6

Sweet potato and walnut cake with mulled wine sorbet £6

Granny Gothards Ice cream - £1.40 per scoop  
Vanilla, strawberry, chocolate

**Cheese Board** - 3 cheeses - £7    5 Cheeses - £10    + £2 with a glass of Port

### TWANGER

This rich, creamy and satisfying cheddar packs all the punch you would expect from a west country cheese lovingly matured for up to 2 years.

### ISLE OF WIGHT BLUE

This Guernsey milk cheese has been a multiple medal winner at the World, British and International Cheese Awards. It is naturally rinded, and covered in green, blue, grey and white moulds. These give the cheese bags of character and the variety of surface moulds that grow on the rind will make it stand out on any cheeseboard.

### WIGMORE SHEEP BRIE

Wigmore from ewe milk. They make creamy and crumbly cheese with a bloomy natural rind. It is an artisan cheese, which takes 8 weeks to fully ripen. With 48% fat, it has a mild, fruity and sweet flavour and a bit yeasty aroma depending on seasons. Wigmore goes well with Cabernet Merlot. The cheese has won many Gold Medals at the British Cheese Awards.

### SMOKEACRE

A Longman mild cheddar that is kiln and cold smoked in Dorset overnight, creating a smoked flavour and wonderful texture.

### ROSARY GOAT

Rosary is a fresh, creamy goat's cheese with a mousse-like texture and a natural acidity. Made in Wiltshire, It is made from pasteurised milk, using a microbial rennet, which makes it suitable for vegetarians. Just enough salt is added to enhance its unique flavour