

DESSERTS

Will's Sticky Toffee Pudding

Butterscotch sauce, clotted cream ice cream

G, E, D / N, S, SE, SD / 1249 kcal **V, VEO, GFO** 7.95

Chef's Recommendation **Bakewell Pudding**

Berry compôte, custard or clotted cream ice cream

G, N, E, D / MU, S, L / Custard 739 kcal, Ice Cream 685 kcal **V** 7.95

Cinnamon & Banana Bread Pudding

Crème anglaise **G, E, D, SD** / S / 650 kcal **V** 7.95

Eton Mess

Poached pear & blackberries, Chantilly cream, meringue,
blackcurrant sorbet **SD** / E, N / 689 kcal **VE, GF** 7.95

Cherry & Almond Soufflé

Cherry compôte, dark chocolate sorbet

N, S, E, D, SD / 1146 kcal **V, GF** 8.95

Lemon & Thyme Brûlée

Cranberry & orange biscotti, candied orange peel

G, E, D / S / 969 kcal **V, GFO** 7.95

Caramelised Baked Camembert

Crostini, glazed fig, onion chutney, grapes

G, D / SE / 714 kcal **V, GFO** 9.95

 All desserts pair perfectly with **Sauternes** –
an elegant sweet wine with rich fruit and honeyed character

 Wine Pairing  Seasonal Special **V (VO):** Vegetarian (on request)
VE (VEO): Vegan (on request) **GF (GFO):** Gluten-Free (on request)

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

Allergens (Contains / May Contain): C: Crustaceans • CE: Celery • D: Dairy

E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs

MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.



Rutland Arms Hotel

Bakewell



www.rutlandarmsbakewell.co.uk