

# Cantley House Hotel & Miltons Restaurant

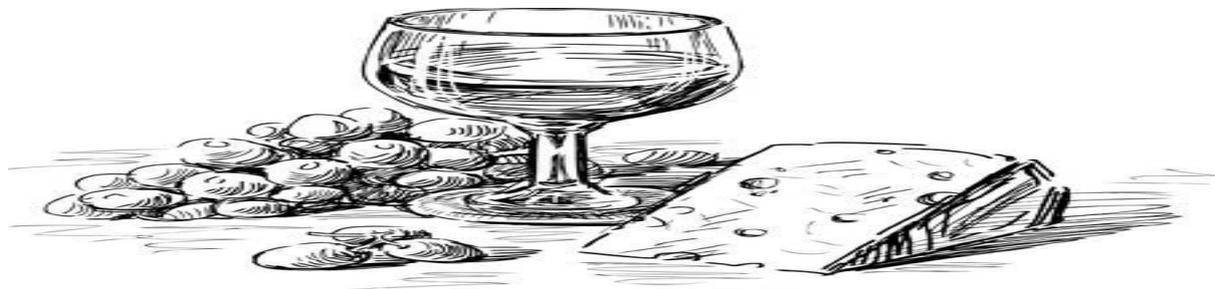
## Desserts

Glazed lemon tart, crème fraiche, nutmeg £7.50

Dark chocolate gateaux, chocolate ganache, passion fruit sorbet £8.00

Sticky toffee pudding, vanilla ice cream, toffee sauce £7.00

Smoked almond panna cotta, strawberries, chocolate soil, basil £7.00



### Cheeses £9.00

Our cheeses are served with grapes, chutney and crackers

### Bath Soft

Bath Soft Cheese is made by Graham Padfield at Park Farm, Kelston near Bath. A gold medal winner at the British Cheese Awards Bath Soft Cheese is an organic mould ripened nutty flavoured cheese.

The recipe dates back to the time of Lord Nelson and it is still wrapped in parchment with a distinctive red wax seal.

### Kidderton Ash

Created by Katy Hollinshead at Raven's Oak Dairy in Cheshire, the soft curds from their goat's milk are ladled by hand into individual moulds and gently drained. Katy then dusts these with food ash

and leaves them to slowly ripen, as a silky white mould coat blooms through the ash. An outstanding goat's cheese with delicate yet distinctive creamy flavour.

### Barkham Blue

Made by Sandy Rose at the Two Hoots Farmhouse near Wokingham in Berkshire since 2003, this award-winning blue cheese's unique taste comes from using Channel Island milk. It is a firm yet creamy, slightly open textured cheese with a natural mould ripened rustic rind. The deep yellow moist interior is spread with bluey green veins becoming softer with age.

### Food Allergies and Intolerances.

Some of our foods contain allergens. Please speak to a member of staff for more information. Many of our suppliers are local and small producing because of this our menu might change throughout service.

If you have any allergies please let your waiter know.

Prices include Vat at 20%. An optional 12.5% service charge will be added to your final bill.