



## THE DEVONSHIRE ARMS

AT BEELEY  
ON THE CHATSWORTH ESTATE

### DESSERTS & CHEESE

All Desserts £6.50

#### **Bakewell Tart**

*Mulled Pear, Salt Caramel Ice Cream*

#### **Coconut Panna Cotta**

*Chilli Infused Pineapple, Passionfruit, Sable Breton*

#### **Flourless Chocolate Tart**

*Pistachio and Cocoa Nibs, Raspberry Sorbet*

#### **Sticky Toffee Pudding**

*Butterscotch, Rum Soaked Raisins  
Vanilla Ice Cream*

#### **Iced Christmas Pudding Parfait**

*Mustard Fruits*

#### **Ice Cream**

*Please ask for our choice of Ice Cream Flavours*

2 Scoop - £3

3 Scoop - £4.50

#### **English Cheese**

*A Selection of Cheeses from English Counties  
Served with Apple Chutney, Celery,  
Grapes & Crackers*

5 Cheeses £10

DBB Sup £4



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### **Bosworth Ash Goats Cheese**

Unpasteurized, vegetarian, semi-soft cheese made from goat's milk. A mold ripened cheese; it has a white, crumbly center that softens towards the gray mold. This mature cheese has a mild, salty-sweet and goaty flavor.

### **Lincolnshire Poacher Vintage**

The smooth yellow paste has a full, nutty, tasty flavour with earthy overtones. The texture is firm and hard, very similar to Cheddar. Rich lingering after taste.

### **Cornerstone**

Made in the south east of England, Cornerstone is washed with a brine solution as it matures, over a minimum of an 8 week period.

This cow's milk cheese is golden orange rind over a smooth pale yellow paste with a rich fullness of flavour and a long lasting finish.

### **Tunworth**

Similar in style to a Camembert, Tunworth has a white bloomy rind covering its soft and creamy paste. The aroma and taste suggest mushrooms, the flavour is mild, nutty with a hint of acidity.

### **Cropwell Bishop Stilton**

The rich and creamy stilton is typically rubbed with salt mid-process and aged for 12 weeks to mature. This cultivates a rich and tangy cheese with a unique, strong flavour developed by the blue mould spores added to the milk. It offers a melt in the mouth feel and velvety soft texture. The cheese is crumbly yet firm and has a dry brown wrinkled rind around a creamy ivory paste with blue veins that spread all the way to the edges.