

Sweet Desserts

Churros

Deep fried choux based dough pastry with warm chocolate sauce, cinnamon sugar and berry compote

Knickerbockerglory

Toffee: Toffee sauce, sticky toffee pieces, caramel ice cream, toffee crumb, Chantilly cream & toffee popcorn

Chocolate: Chocolate sauce, brownie bits, chocolate ice cream, toasted marshmallow, chocolate crumb & Chantilly cream

Sticky toffee pudding

Served with vanilla ice cream & toffee sauce

Baked vanilla cheesecake

With berry compote & red cherry ice cream

Salt caramel & chocolate torte

With pistachio ice cream

Ice Cream - 4 scoops of **BECKLEBERRY'S** award winning ice cream

Choose from: Vanilla, strawberry, chocolate, pistachio, caramel, red cherry or cinnamon

All £5.95

Cheeseboard

Neil & Carols Parlour Made Cheeses, Sedgefield, Co. Durham

With celery, balsamic onions, home made bread, biscuits & chutney

All cheeses are suitable for vegetarians

£7.95



Mordon Blue

2012 British Cheese Awards Medal winner, 2013 Great Taste Awards - 2 gold stars
A hand made blue veined soft cheese with a buttery flavour and creamy texture with an aromatic tang.



Durham Camembert

A hand made soft surface mould ripened cheese made to a Camembert recipe



Farmhouse White (unpasteurised)

A hand made traditional farmhouse white cheese made to a Cheshire style recipe. It has a mild, creamy flavour and a slightly crumbly texture.



Mordon Ruddy (unpasteurised)

A traditional hard farmhouse style cheese with a slightly nutty/butterscotch flavour and a deep red colour.



Mordon Isle - 2015 British Cheese Awards Bronze Medal for Best New British Cheese

A semi-soft, continental style cheese with a mild flavour and a sweet aroma.



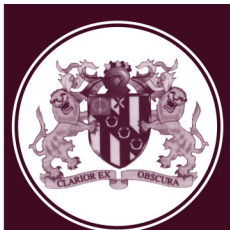
Afterthoughts



Coffees: Latte Cappuccino Americano Mocha

Teas: Breakfast Earl Grey Peppermint Green

Special: Hot Chocolate



The Honest Lawyer Hotel

MENU

Please place your order at the bar

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We aim to use local produce from within 20 miles of the Hotel.
If you have any special dietary requirements please tell a member of staff.