



THE  
OLD EYRE ARMS  
HASSOP

Homemade bread & butter pudding with crème Anglaise - £6

Bakewell pudding with vanilla ice cream & fruit compote - £6

New York Cheese Cake with cherry Bakewell ice cream & praline pieces - £6

Apple pie & crème Anglaise - £6

Chocolate orange cluster, chocolate mousse, profiterole & chocolate sauce - £6

Two scoops of Bradwells luxury local ice cream - £5

Extra scoops - £1.50 each

Choose from; Velvety vanilla, strawberry & cream, salted caramel, lemon curd, cherry bakewell, mint, honeycomb, raspberry ripple, rum & raisin & chocolate.

A selection of local & British cheeses served with a biscuit selection, quince jelly & figs  
choose from: 3 - £7.50 or 6 - ££12

*Dovedale Blue*

This creamy, soft blue cheese has been matured for around 5 weeks. Made by the Hartington Creamery in Derbyshire.

*Stinking Bishop*

This rind washed, very smelly yet mild creamy cheese has been made by Charles Martell since 1972. The distinctive odour comes from the process with which the cheese is washed during its ripening.

*Cornish Yarg*

This delicious semi-hard cheese from Cornwall is creamy under the rind and slightly crumbly in the centre. It is wrapped in edible nettle leaves.

*Belton Sage Derby*

This distinctive green marble cheese has a sage flavour it is a great savoury cheese that looks impressive on any cheese board.

*Rosary Goat*

A delicate, clean, almost sweet tasting soft goats cheese. Made by Chris Moody in Landford, Wiltshire.

*Peakland White with Smoked Tomato and Garlic*

Made at the Hartington Creamery it has been blended with garlic and generous pieces of smoked tomatoes to produce a strong tasting savoury cheese.

*Pendle Forest Smoked Lancashire*

This is a traditional hard pressed Lancashire cheese, naturally oak smoked it has a creamy texture of Lancashire combined with a sharp smoked taste.

*Vintage Red Leicester*

This cloth bound traditional Red Leicester cheese has won numerous awards for its strong, tasty yet mellow flavour. Matured for around 9 months.

*Hartington Stilton*

This very creamy, tangy blue cheese is handmade and matured for approximately 9 weeks in carefully controlled conditions. is made with local Derbyshire milk and has won numerous awards.

*Black Bomber*

Award winning creamy & smooth extra mature cheddar loved for its depth of flavour.