



The Parrot ~ Pudding Menu

~ Tuesday 19th May 2026 ~

pudding and Cheese

Key lime pie, vanilla cream, raspberry sauce (v) *804 kcal* 8.95

Blackberry cheesecake, Autumn berry compote (v) *510 kcal* 8.95

Hot waffle, caramelised banana, salted caramel sauce, honeycomb ice cream (v) *762 kcal* 8.95

Eton mess, strawberries, raspberry compote, vanilla cream, crushed meringue (v, gf) *429 kcal* 8.95

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) *899 kcal* 8.95

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) *651 kcal* 8.75

Cherry and almond Bakewell tart, kirsch cherries, vanilla ice cream (v, gf) *725 kcal* 8.95

Cheese, biscuits, quince, carrot and apricot chutney, grapes and celery, select from below (v) *472 kcal*
13.95

Wookey hole cave-aged cheddar (v, gf) *125 kcal* / Tunworth (gf) *94 kcal* /

Brie Plaisir De Roy (v, gf) *104 kcal* / Cornish Yarg Wild Garlic (v, gf) *94 kcal* /

Blacksticks Blue (v, gf) *98 kcal*

Five cheeses (v) *472 kcal* 14.95 Three cheeses (v) *307 kcal* 12.95 One cheese (v) *165 kcal* 5.95

Cheshire Farm Ice Cream and Sorbet

Choose any of the below for 2.95 per scoop

Chocolate (v, gf) *127 kcal*

Vanilla (v, gf) *125 kcal*

Strawberry (v, gf) *124 kcal*

Coconut (v, gf) *131 kcal*

Honeycomb (v, gf) *137 kcal*

Raspberry Ripple (v, gf) *128 kcal*

Salted Caramel (v, gf) *135 kcal*

Cherry (v, gf) *131 kcal*

Orange Sorbet (vg, gf) *86 kcal*

Mango Sorbet (vg, gf) *62 kcal*

Passion Fruit Sorbet (vg, gf) *71 kcal*

Bramley Apple Sorbet (vg, gf) *65 kcal*

Raspberry Sorbet (vg, gf) *68 kcal*

Blackcurrant Sorbet (vg, gf) *68 kcal*

Lemon Sorbet (vg, gf) *74 kcal*

Cherry Sorbet (vg, gf) *83 kcal*

Small Pudding and Hot Drink

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) *580 kcal* 9.25

Mini waffle, honeycomb ice cream (v) *634 kcal* 9.25

Sticky toffee pudding, vanilla ice cream (v, gf) *385 kcal* 9.25

Hot Drinks

Americano (vg, gf) 0 kcal 4.2

Cappuccino (v, gf) 48 kcal 4.4

Espresso (vg, gf) 0 kcal 3.9

Selection of tea (v, gf) 24 kcal 4.4

Hot chocolate (v, gf) 299 kcal 4.7

Latte (v, gf) 122 kcal 4.4

Flat white (v, gf) 47 kcal 4.4

Double espresso (vg, gf) 0 kcal 4.2

Mocha coffee (v, gf) 194 kcal 4.3

Irish coffee (v, gf) 190 kcal 8.45

Our Cheeses

Blacksticks Blue

A contemporary blue, turbo charging the British cheese movement! This legendary British Blue is simply beyond moreish... smooth and creamy in its texture with just enough blue bite to tingle your taste buds.

Brie Plaisir de Roy

Brie Plaisir de Roy is a soft and creamy cheese known for its mild, buttery flavour which melts in the mouth. This brie goes well with white wines like Chardonnay, Sauvignon Blanc and Champagne.

Tunworth

Tunworth is a traditional Camembert-style handmade cheese using pasteurized cow's milk and animal rennet. It has a creamy texture and a thin wrinkled rind with vegetal, truffley, garlicky flavours. The overall flavour effect is long lasting, mouth-filling and harmonious.

Wookey Hole

The texture is firm and the cheese is cream-coloured. The aroma is a complex mix of sweet, creamy, farmy and earthy. The flavours are big, robust and well rounded, with competing notes such as sweet and salty, or earthy and tangy. The Caves' atmosphere bestows the cheddar with an additional, highly-distinctive, earthy and nutty flavour.

Cornish Yang

Cornish Yarg cheese varies from a creamery, rich and soft texture directly beneath the nettle rind, to a more crumbly middle with mushroomy and sweet undertones. Throughout the cheese is fresh, moist and rich with a lactic quality, and a slight tang.

Night Caps

Why not enjoy a refined finale with our curated selection of dessert wines and nightcaps - each one crafted to linger long after the last sip...

Chateau Delmond Sauternes 9.65
Mandarossa Serapias Passito 12.5
Baileys Irish Cream 4.6

Rubis Chocolate Wine 9.7
Disaronno Amaretto 4.
Tia Maria 3.4

Additional Menu Information



Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR, or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.