



sample dessert menu

desserts

warm almond bakewell tart with strawberry ice cream	£ 5.75
vanilla & forest fruit crème brulee with homemade biscuits	£ 5.75
pear & apple crumble with custard or vanilla ice cream	£ 5.75
apricot & cinnamon pannacotta with fresh strawberries	£ 5.75
Baileys cheesecake with homemade coffee ice cream	£ 5.75
selection of ice creams – please ask for available flavours	£ 4.50
selection of sorbets – please ask for available flavours	£ 4.50
platter of British and continental cheese and biscuits, served with grapes, celery	£ 6.50

dessert wine

(31) Ch. Belingard Monbazillac – France	glass: 50ml	£ 3.10	(37.5cl bottle)	£19.50
(32) Muscat De Beaumes De Venise – France	glass: 50ml	£ 3.10	(50cl bottle)	£26.50
– Vintage port, Warre’s 1980 – Portugal	glass: 50ml	£10.10		

after dinner

coffee, cappuccino, café au lait, espresso	£ 2.50
large espresso	£ 2.95
English breakfast, Earl Grey, peppermint and assorted fruit teas	£ 1.95
liqueur coffees, Irish, Calypso, Baileys, Gaelic, Caribbean, Highland, Royal	£ 4.25

reservations – please phone 01708 55 55 86

note: this menu is an example only - please contact our reception team for all the current menus

allergy sufferers – please ask if you need to know about ingredients of any dish. prices are inclusive of vat, service is discretionary most major credit cards accepted, american express cards incur a 5% surcharge. menus are subject to change we kindly request that all mobile telephones are switched to silent. please note that all deposits are non-refundable

