

# DESSERT MENU

V - vegetarian, VE - vegan, NG - made with non-gluten containing ingredients

## DESSERTS

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<b>STICKY TOFFEE PUDDING</b>	<b>7.25</b>
<i>Toffee sauce &amp; salted caramel ice cream (V, NG)</i>	
<b>CHOCOLATE FONDANT</b>	<b>7.50</b>
<i>Chocolate sauce, raspberry sorbet (V, NG)</i>	
<b>APPLE CRUMBLE</b>	<b>6.95</b>
<i>Crème anglaise (V)</i>	
<b>RASPBERRY &amp; PISTACHIO SEMIFREDDO</b>	<b>8.00</b>
<i>Raspberry coulis &amp; raspberry dust (V)</i>	
<b>YARD FARM ICE CREAMS &amp; SORBETS</b>	
<i>Ask for today's flavours (V, VE, NG)</i>	
<i>2Scoops</i>	<b>4.50</b>
<i>3Scoops</i>	<b>6.00</b>

## AFTER DINNER DRINKS

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<b>ESPRESSO MARTINI</b>	<b>9.00</b>
<i>Vodka, Kahlua, espresso, sugar, angostura bitters</i>	
<b>TAYLORS PORT LBV RESERVE</b>	<b>3.95</b>
<i>Defined, subtly rounded, expressive flavours (50ml)</i>	
<b>LIQUEUR COFFEE</b>	<b>6.50</b>
<i>Irish Coffee (Jameson's), Calypso coffee (Tia Maria), Italian Coffee (Disaronno)</i>	
<i>Irish Cream Coffee (Baileys), Seville Coffee (Cointreau)</i>	

For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team. Please advise a team member of any allergies or intolerances, even if you are a regular guest. We produce our food in kitchens with shared equipment, therefore we cannot guarantee any item is allergen-free

[WWW.THEBOATINNHAYTON.COM](http://WWW.THEBOATINNHAYTON.COM)



**The Boat Inn**  
— Hayton —

PUB ~ ACOMODATION ~ RESTAURANT