DESSERT MENU

 $\mathbf V$ - vegetarian, $\mathbf V \mathbf E$ - vegan, $\mathbf N \mathbf G$ - made with non-gluten containing ingredients

DESSERTS

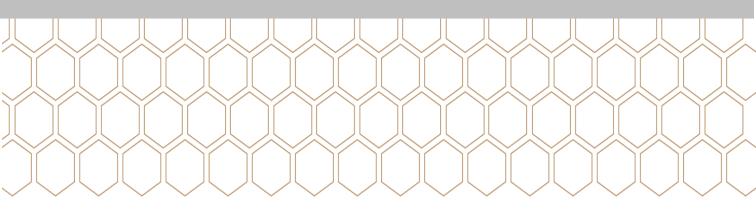
PECAN & BOURBON PIE	7.25
Vanilla ice cream (V)	
CHOCOLATE FONDANT	7.75
Chocolate sauce, blood orange sorbet (V, NG)	
APPLE & BLACKBERRY CRUMBLE Crème anglaise or vanilla ice cream (V)	6.95
TRIPLE CHOCOLATE CALYPSO MOUSSE Chocolate sauce (V, NG)	7.50
BAKED NEW YORK VANILLA CHEESECAKE Blueberry compote (V)	8.00
ULTIMATE STICKY TOFFEE PUDDING Salted caramel ice cream & caramel sauce (V, NG)	7.95
YARD FARM ICE CREAMS & SORBETS Ask for today's flavours (V, VE, NG)	
2Scoops	4.50
3Scoops	6.00

AFTER DINNER DRINKS

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

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

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