

DESSERT MENU

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

Chocolate brownie, <i>chocolate sauce, vanilla ice cream (V)</i>	7.95
Crumble of the day <i>crème anglaise (V)</i>	7.50
Chocolate fondant, <i>mango sorbet, chocolate sauce, mango coulis (V, NG)</i>	8.50
Belgian waffle <i>vanilla ice cream, toffee sauce (V, VG, NG)</i>	7.45
Chocolate Sundae, <i>brownie bites, vanilla ice cream, chocolate sauce, whipped cream (V)</i>	8.25
Ultimate sticky toffee pudding <i>salted caramel ice cream, caramel sauce (V, NG)</i>	8.50
Lemon tart <i>vanilla ice cream, mango coulis, lemon peel candy (V, VE, NG)</i>	7.45
Yard Farm ice cream & sorbets <i>Ask for today's flavours (V, VE, NG)</i>	
2 Scoops	4.50
3 Scoops	6.00

AFTER DINNER DRINKS

Espresso Martini <i>Vodka, Kahlua, espresso, sugar, angostura bitters</i>	9.50
Taylor's ruby port <i>Defined, subtly rounded, expressive flavours (50ml)</i>	3.95
Liqueur coffee <i>Irish Coffee (Jameson's), Calypso coffee (Tia Maria), Italian Coffee (Disaronno) Irish Cream Coffee (Baileys), Seville Coffee (Cointreau)</i>	7.50

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in a kitchen with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For all tables, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team.

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The Boat Inn
— Hayton —

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