## **DESSERT MENU**

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

Sauternes Lafleur Mallet dessert wine, attractive lemony fruit with the sweetness balanced by refreshing acidity	5.50
Chocolate brownie, chocolate sauce, vanilla ice cream (v)	8.00
Home-made Biscoff cheesecake, Biscoff & hazelnut crumb, salted caramel sauce (V)	8.50
Rich dark chocolate torte, coconut ice cream & pistachio sauce (V, NG)	9.00
Home-made apple and blackberry crumble, vanilla ice cream or crème anglaise (V)	8.00
Caramelised biscuit and apple custard tart, raspberry & white chocolate ice cream, raspberry coulis (V)	8.00
Brownie sundae sharer, brownie bits, vanilla ice cream, chocolate ice cream, raspberry sorbet, Chantilly cream, fresh fruit & crème anglaise (v)	14.00
Sticky toffee pudding home-made toffee sauce & vanilla ice cream (V)	8.50
Classic tarte au citron raspberry & champagne sorbet, raspberry coulis (V)	7.50
Yard Farm ice cream & sorbets Ask for today's flavours (V, VE, NG)	
2 Scoops	4.50
3 Scoops	6.00

## AFTER DINNER DRINKS

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

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