

DESSERT MENU

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

Sauternes Lafleur Mallet dessert wine, | 5.50
attractive lemony fruit with the sweetness balanced by refreshing acidity

Chocolate brownie, | 7.95
chocolate sauce, vanilla ice cream (V, NG)

Cheesecake of the day, | 8.00
passion fruit sorbet, mango coulis (V)
Ask for today's flavour

Home-made apple and blackberry crumble, | 6.95
vanilla ice cream or creamy custard (V)

Chocolate fondant, | 8.50
blood orange sorbet (NG)

Ultimate sticky toffee pudding | 8.25
toffee sauce & vanilla ice cream (V, NG)

Lemon tart, | 7.50
raspberry sorbet, raspberry coulis (V, VE, NG)

Panettone bread & butter pudding, | 7.95
creamy custard (V)

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 | 9.50
Vodka, Kahlua, espresso, sugar, angostura bitters

Taylor's ruby port | 3.95
Defined, subtly rounded, expressive flavours (50ml)

Liqueur coffee | 7.50
Irish Coffee (Jameson's), Calypso coffee (Tia Maria), Italian Coffee (Disaronno)
Irish Cream Coffee (Baileys), Seville Coffee (Cointreau)

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 —

PUB ~ ACCOMMODATION ~ RESTAURANT