

albert's  
SHED

DESSERT  
MENU



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# DESSERTS

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all 6.50

**WHITE CHOCOLATE  
& PISTACHIO PROFITEROLES**  
with salted caramel

**BANOFFEE SPLIT**  
caramelised banana with vanilla ice cream, almond biscuit  
crumb and a mini toffee milkshake

**ALBERT'S LEMON TART**  
with rhubarb compôte, cornish clotted cream and summer fruit coulis

**ESPRESSO PANNA COTTA**  
with a warm pouring chocolate and hazelnut brittle

**STICKY TOFFEE PUDDING**  
with butterscotch sauce, toasted pecans and longridge  
farm's vanilla ice cream

**WARM MINI ECCLES CAKES**  
traditionally baked eccles cakes from richardson's bakery served with  
black tea syrup and cornish clotted cream

**CHOCOLATE VOLCANO**  
warm chocolate pudding with a gooey chocolate fondant centre served  
with longridge farm's honeycomb ice cream

**ALBERT'S CHEESE BOARD**  
black waxed cheddar, garstang white and cambozola noir  
with rhubarb chutney, crostinis and oat cakes

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## IF YOU CANT MANAGE A FULL DESSERT

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**SALTED CARAMEL BROWNIE BITES**  
little chocolate brownies with salted caramel sauce and strawberries  
3.50

**SINGLE MINI ECCLES CAKE**  
3.00

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## LIQUID DESSERTS

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**ESPRESSO MARTINI**  
vodka, kahlua and vanilla syrup are mixed with espresso to create this  
intense pick-me-up!  
8.00

**SALTED CARAMEL MARTINI**  
a combination of rum, caramel and salt shaken together to create a rich  
and creamy delight topped with crumbled amaretti biscuits.  
perfect for an after dinner treat  
8.00

**TIRAMISU MARTINI**  
amaretto and baileys with a strong shot of coffee shaken with double cream  
and garnished with grated chocolate  
7.50

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## DESSERT WINE

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**DOMAINE DE GRANGE NEUVE, MONBAZILLAC**  
with notes of candied fruits and honey, this is a luscious wine with a  
great backbone of fine acidity for a fresh finish  
100ML 4.70 500ML BOTTLE 21.00

**RUBIS CHOCOLATE WINE**  
a velvety mix of tempranillo wine and chocolate flavour with hints of  
rich cherry and fruit - a must try!  
100ML 5.30 500ML BOTTLE 27.50

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## TEA & COFFEE

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<b>TEA</b>	2.75
traditional english, earl grey, green, camomile, peppermint, fruit teas	
<b>AMERICANO</b>	2.75
<b>ESPRESSO</b>	2.75
<b>DOUBLE ESPRESSO</b>	3.00
<b>CAPPUCCINO</b>	3.00
<b>FLAT WHITE</b>	3.00
<b>MACCHIATTO</b>	3.00
<b>CAFE LATTE</b>	3.00

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## LATTE

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<b>VANILLA LATTE</b>	3.50
espresso, steamed milk and vanilla flavour syrup	
<b>CHOCOLATE ORANGE LATTE</b>	5.25
espresso and steamed milk laced with baileys and cointreau	
<b>BAILEYS LATTE</b>	5.25
espresso, steamed milk and baileys cream liqueur	

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## LIQUEUR COFFEE

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<b>JAMESON WHISKEY</b>	5.00
<b>BAILEYS</b>	5.00
<b>TIA MARIA</b>	5.00
<b>AMARETTO</b>	5.00
<b>BRANDY</b>	5.00

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## HOT CHOCOLATE

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<b>THE WORKS</b>	3.60
chocolate and steamed milk with mini marshmallows and cream	
<b>AFTER EIGHT</b>	4.60
with crème de menthe and baileys	
<b>VANILLA ICED CHOCOLATE</b>	3.75
chocolate and vanilla syrup shaken over ice with chilled milk	