

albert's  
SHED

DESSERT  
MENU



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## DESSERTS

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all 6.50

### WHITE CHOCOLATE & PISTACHIO PROFITEROLES

with salted caramel sauce and longridge  
farm's vanilla ice cream

### 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

### CHOCOLATE VOLCANO

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

### PANNETONE BREAD & BUTTER PUDDING

with winter berry compote and vanilla custard

### PASSION FRUIT ETON MESS

with mango curd, fresh passionfruit & kiwi, coconut cream  
meringue and macadamia nuts

### WARM MINI ECCLES CAKES

traditionally baked eccles cakes from richardson's bakery served with  
black tea syrup and cornish clotted cream

### ALBERT'S CHEESE BOARD

black waxed cheddar, garstang white and cambozola noir  
with a date & apple 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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### BANOFFEE PIE MARTINI

vanilla vodka, banana liqueur, caramel syrup, apple juice, whipped  
cream, crumbled biscuits, toffee sauce

7.50

### MAPLE RUM OLD FASHIONED

bacardi 8 rum stirred down with maple syrup and orange bitters

8.00

### SALTED CARAMEL MARTINI

aa 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

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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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### TEA

traditional english, earl grey, green, camomile, peppermint, fruit teas

2.75

### AMERICANO

2.75

### ESPRESSO

2.75

### DOUBLE ESPRESSO

3.00

### CAPPUCCINO

3.00

### FLAT WHITE

3.00

### MACCHIATTO

3.00

### CAFE LATTE

3.00

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## LATTE

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### VANILLA LATTE

espresso, steamed milk and vanilla flavour syrup

3.50

### CHOCOLATE ORANGE LATTE

espresso and steamed milk laced with baileys and cointreau

5.25

### BAILEYS LATTE

espresso, steamed milk and baileys cream liqueur

5.25

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## LIQUEUR COFFEE

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### JAMESON WHISKEY

5.00

### BAILEYS

5.00

### TIA MARIA

5.00

### AMARETTO

5.00

### BRANDY

5.00

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## HOT CHOCOLATE

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### THE WORKS

chocolate and steamed milk with mini marshmallows and cream

3.60

### AFTER EIGHT

with crème de menthe and baileys

4.60

### VANILLA ICED CHOCOLATE

chocolate and vanilla syrup shaken over ice with chilled milk

3.75

a discretionary 10% service charge will be added for parties of 6 or more.  
allergy information is available on request