

albert's
STANDISH

DESSERT MENU



DESSERTS

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

IF YOU CANT MANAGE A FULL DESSERT

SALTED CARAMEL BROWNIE BITES

little chocolate brownies with salted caramel sauce and strawberries
3.50

SINGLE MINI ECCLES CAKE

3.00

LIQUID DESSERTS

BANOFFEE PIE MARTINI

vanilla vodka, banana liqueur, carmel syrup, apple juice, whipped cream, crumbled biscuits and 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

DESSERT WINE

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

TEA & COFFEE

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

LATTE

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

LIQUEUR COFFEE

JAMESON WHISKEY

5.00

BAILEYS

5.00

TIA MARIA

5.00

AMARETTO

5.00

BRANDY

5.00

HOT CHOCOLATE

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, all of which goes to albert's standish team members. allergy information is available on request