

DESSERTS

a

CHOCOLATE VOLCANO ^[V]

warm chocolate pudding with a gooey chocolate fondant centre served with pistachio ice cream

7.00

PASSION FRUIT

ETON MESS ^[V] ^[GF]

homemade meringue with fresh passion fruit, mango purée, coconut cream and pineapple, kiwi & blueberries

7.00

STICKY TOFFEE

PUDDING ^[V]

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice cream

7.00

GLUTEN FREE OPTION AVAILABLE ON REQUEST ^[GFO]

DARK CHOCOLATE & CLEMENTINE TORTE ^[VE] ^[GF]

served with vegan vanilla ice cream

7.50

ALBERT'S CHEESEBOARD

DÉLICE DE CRÉMIERS

rich, creamy and velvety smooth soft cheese from the burgundy region of france. made with cows' milk with double cream added to gives it a lovely buttery texture and flavour

LANCASHIRE BLUE

a multiple award winner, lancashire blue has been awarded best uk blue cheese at the international cheese awards

with date & apple chutney and granary toast

FOR SHARING

12.00

albert's

LIQUID DESSERTS



**BAILEYS ESPRESSO
MARTINI** 8.00

baileys, tia maria, vanilla syrup, espresso



IRISH DANCER 8.00

baileys, kahula, triple sec, vanilla and
chocolate bitters

TEA & COFFEE

TEA 2.75

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

AMERICANO

ESPRESSO 2.75

DOUBLE ESPRESSO 2.75

CAPPUCCINO 3.00

FLAT WHITE 3.00

MACCHIATTO 3.00

CAFE LATTE 3.00

3.00

LIQUEUR COFFEE

JAMESON WHISKEY 4.75

BAILEYS 4.75

TIA MARIA 4.75

AMARETTO 4.75

BRANDY 4.75

HOT CHOCOLATE

THE WORKS 3.60

chocolate and steamed milk with mini marshmallows
and cream

AFTER EIGHT 4.60

with crème de menthe and baileys