

DESSERTS

a

CHERRY & ALMOND FRANGIPANE TART ^[V]

with lemon mascarpone and sticky cherry syrup

7.00

CHOCOLATE VOLCANO ^[V]

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

7.00

PASSIONFRUIT MERINGUE PIE ^[V]

passionfruit curd and crisp shortcrust pastry, topped with soft italian meringue

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]

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

served with vegan vanilla ice cream

7.50

ALBERT'S CHEESEBOARD

CROPWELL BISHOP STILTON

a traditional, hand-ladled nottinghamshire blue stilton. smooth, creamy and open textured, the cheese is buttery and complex, with a slightly spicy long finish

BLACK CHARCOAL CHEDDAR

a mature cheddar cheese which is blended with activated charcoal to produce a naturally smooth, black coloured cheese with a rich, creamy taste

with date & apple chutney, cornichons and water biscuits

8.00

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



THE NUT CRACKER 8.00

amaretto, mozart white chocolate liqueur, vanilla syrup, chocolate bitters, almond milk, cream

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