DESSERTS

(a)

[V] VEGETARIAN | [GFO] GLUTEN FREE OPTION

AVAILABLE ON REQUEST

BLACK FOREST ETON MESS [V]

homemade meringue with kirsch cherries, chocolate brownie pieces, spiced summer fruit compôte, whipped cream and chocolate sauce

7.00

CHOCOLATE VOLCANO [V]

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

7.00

ROASTED PEACHES [V] [GFO]

with honey & rose water syrup, orange & thyme mascarpone, hazelnut granola and sweet orange biscuit

7.00

STICKY TOFFEE PUDDING [V] [GFO]

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

7.00

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

served with vegan vanilla ice cream

7.50

—MINI— DESSERTS

WARM ECCLES CAKE [V]

with clotted cream

4.00

CHOCOLATE & GINGER PAVÉ [V]

a rich chocolate mousse with crispy praline and chocolate truffle filling with nutmeg ice cream, stem ginger syrup and toasted pecans

4.00

ALBERT'S CHEESEBOARD

CROPWELL BISHOP STILTON

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

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



STANDISH

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	

AFTER EIGHT 4.60 with crème de menthe and baileys