



## **Dessert Menu**

### **Sticky Toffee Pudding**

butterscotch sauce, cinder toffee ice cream £6.25

### **Mulled Pear Tart Tatin**

vanilla ice cream & custard £7.25

*(15 mins wait)*

### **Madagascan Vanilla & Nutmeg Cheese Cake**

raspberry sorbet, £6.50

### **Blackberry Eton Mess**

home-made meringue, chantilly cream & honeycomb £6.95

### **White Chocolate & Cranberry Crème Brûlée**

home-made shortbread £6.50

### **Affogato**

Home-made biscotti, vanilla ice cream, single espresso £5.75

### **Selection of Ryeburn's Ice-Cream**

Choose 3 scoops from chocolate, vanilla, strawberry, cinder toffee, banana, mint choc-chip, coconut £5.50

### **Dessert wine**

Monbazillac 2013 £3.25 50ml glass/£19.95 half bottle

Organic Late Harvest Sauvignon Blanc 2017 £4.00 50 ml glass/£20.95 half bottle

### **House Port:**

Fonsecca, Bin 27 - £3.50 50ml - £34.95 bottle

Taylors 2002, Quinta de Vergellas - £50.00 50cl bottle