



# THE FAIRFAX ARMS

## Dessert Menu

EXAMPLE  
MENU

### Spring 2024

#### Puddings

##### Fairfax Cheesecake of The Day

Ask for today's flavour.

£7.50

*Paired Wine: Vin Doux, Samos, Greece £3.50*

##### Fairfax Lemon mess

Lemon curd with meringue & Chantilly cream, lemon sorbet, limoncello & a fresh fruit coulis

£7.50

*Paired Wine: Vin Doux, Samos, Greece £3.50*

##### Homemade Sticky Toffee Pudding

Served with butterscotch sauce & vanilla ice cream

Contains Eggs & Cream

£7.50

*Paired Wine: 10-Year-Old Tawny Port, Churchill's £5.00*

##### Coconut & Pineapple Posset

Served with rum infused pineapple & roasted coconut flakes, finished with fresh mint

£7.50

##### Affogato

Vanilla or chocolate ice cream served with espresso

Contains Eggs and Cream

£6.50

##### Ice cream

Choose from vanilla, strawberry, chocolate, mint choc chip,

rum & raisin or salted caramel.

Lemon, mango or raspberry sorbet

£2 per scoop

\*Ask for Gluten Free options

### Dessert Wine – All 50ml

*Vin Doux, Samos, Greece £3.50*

*Reserve Port, Churchill's £4.00*

*10-Year-Old Tawny Port, Churchill's £5.00s*