

bar&grill

at waterhead

All desserts at £6.25

Madagascar vanilla and ginger crème brûlée
Shortbread biscuit

Iced white and dark chocolate parfait (g)
Kumquat compote

Hot chocolate fondant
'Cool cows' chocolate overload ice cream

Strawberry and white chocolate cheesecake
Chocolate dipped strawberries and honeycomb

Green tea and vanilla panna cotta
Tuille strips, dark chocolate sauce

Summer fruit and mint terrine (g)
Vanilla ice cream

Banana and raisin Tart Tatin
Caramel sauce, rum and raisin ice cream

Selection of locally produced ice creams and sorbets

Ice creams – Rum and raisin, Blackcurrant and cream, Vanilla, chocolate and strawberry sensation.

Diabetic ice creams – Vanilla, strawberry or chocolate

Sorbets – Apple, Orange, Passion fruit or lemon

Assiette of Chocolate £7.95 or £14.00 for 2
Hot chocolate fondant, iced chocolate parfait, a shot of 'Rubis' chocolate wine.

Chefs' Assiette £7.95 or £14.00 for 2
Iced chocolate parfait, lemon Posset, summer berry jelly terrine

Plate of Award-Winning Local Cheese £7.95
Fruit chutney, celery, oatcakes, banana and walnut bread

Why not complement your cheese with a glass of Port

Graham's LBV Port	50ml	£3.30
Graham's crusted port	50ml	£3.30
Dow's fine white port	50ml	£3.30
Graham's 10 year Tawny Port	50ml	£4.80
Vintage 1980	50ml	£7.20

Liqueurs £3.00 - £3.20
Sambuca (white or black), Limoncello, Amaretto, Drambuie, Glayva, Cointreau, Grand Marnier, Benedictine, Tia Maria.

Rubis chocolate wine 50ml £2.50

COFFEE, TEA AND HERBAL INFUSIONS

Coffee £2.80 per person
Espresso, Americano, Cappuccino, Latte, Cafetière, Decaffeinated

Liqueur Coffee £5.25 per person
Coffee with your choice of liqueur, topped with double cream

Teas £2.50 per person
Traditional English Tea, Earl Grey, Darjeeling, Assam, Decaffeinated

Fruit Infusions and Herbal Teas £2.50 per person
Lemon & Ginger, Camomile, Blackcurrant with Ginseng and Vanilla, Pure Peppermint, Cranberry with Raspberry and Elderflower

Please inform us of any dietary requirements.
Some of our dishes may contain nuts and nut traces.

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