



DESSERT MENU

to finish...

Espresso crème brulee (v) Hazelnut Shortbread	£7.50
Sticky toffee pudding (v) Vanilla ice cream, butterscotch sauce	£7.50
Apple crumble tart Crème Anglaise	£7.50
Vanilla panna cotta (g) Poached rhubarb, honeycomb, rhubarb jelly	£7.50
Caramelised pineapple (v) (ve) (g) Caramelised pineapple, coconut parfait, chocolate	£7.50
Warm gingerbread Poached pear, chestnut honey, golden raisins	£7.50
Selection of Walling's ice cream We also offer a selection of vegan ice creams and sorbets	£6.00

Selection of five Great British cheeses (*£4.25) £11.75
A selection of accompaniments including an individual taster of white port. Please note that all of the following cheeses will be served. However, any combination of these may be ordered.

Sandhams tasty Lancashire
St James
Fells Tone
Bigger blue
St Andrew

dessert wine...

	125ml Glass	1/2 Bottle
68. Elysium Black Muscat California - USA A brilliant crimson purple with aromas of roses, hibiscus and strawberries	£7.25	£21.00
69. Sauternes Baron Philippe de Rothschild France This Sauternes has rich aromas of apricot, honey and blossom	£9.00	£25.00

hot beverages...

Cafetière of freshly ground coffee for one	£3.50
Cappuccino	£3.50
Café Latte	£3.50
Americano	£3.25
Espresso	£3.00
Pot of fresh loose leaf Tea from the Manor (Please ask a member of staff for selection)	£3.50
Hot chocolate With whipped cream and mini marshmallows	£3.50
Liqueur coffees Made with fresh double cream floated. Our selection includes: Irish (Jameson's whiskey), French (Courvoisier brandy), Calypso (Tia Maria), Jamaican (Lamb's Navy Rum), Gaelic Coffee (Drambuie), Russian (Smirnoff Vodka)	£6.50

Guests on a dinner inclusive rate may choose any starter, main and dessert. All other dishes, and items with a supplement price (e.g. *£3.00) will be charged accordingly. All prices are inclusive of VAT at the current rate. Before ordering please speak to our staff if you have a food intolerance or allergy.