

✧ GOOD, HONEST ✧
PUDS
&
PORT
✧✧✧

*The pleasures of the table are many and sweet;
the pleasures of good companionship
at table yet sweeter still*



AFTER DINNER COCKTAILS

£11.00

Espresso Martini

Absolut vanilla, Tia Maria, espresso coffee and cane syrup

French 75

Bombay Sapphire gin, Prosecco, lemon juice and cane syrup

Chambord Bramble

Bombay Sapphire gin, Chambord liqueur, lime juice and cane syrup

The Blackwood

Hennessey Brandy, Baileys, Tia Maria, chocolate syrup
and crushed shortbread

Please ask if you would like to see our full range of cocktails

ESPRESSO BASED COFFEES

Caffè Americano, Espresso and Macchiato

£4.00 single | £4.50 double

Cappuccino, Caffè Latte, Flat White

£4.35

Caffè Mocha

£4.50

Rich Belgian hot chocolate

£4.50

with whipped cream

£4.75

THOMPSON FAMILY TEA

Our teas have been selected from the world-renowned gardens
in Assam and Kenya to produce a finer taste and flavour.

Punjana original Irish blend tea

£3.75

Herbal and fruit blends

£3.75

Ask your server for details



PUDS

*Our puddings are freshly made marvels.
Please don't deny yourself!*

Coffee meringue with passion fruit cream
and summer fruits (GF) – £9.25

Ricotta cheesecake with almond praline – £9.75

Blueberry tea and yoghurt panna cotta
with thyme-macerated fruit (GF) – £9.50

Glazed lemon tart with crème fraiche – £9.50

Hot chocolate fondant with
Teeling whiskey ice cream – £10.25

Mango, lime and coconut mojito
ice cream sundae (GF, VG option) – £10.25

DESSERT WINE

Served by the glass (75ml)

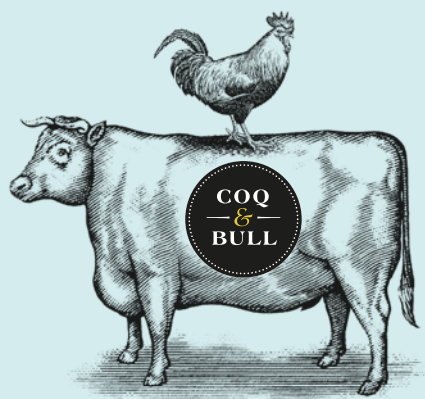
Late Autumn Harvest
£4.25

PORT

Churchill's Tawny port
£5.00

*Please advise a member of staff if you have any allergy concerns and we'll be
happy to provide a menu listing the 14 key allergens found in our dishes.*





{ www.clandeboyelodge.com }