

# THE SHORE

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## DESSERTS

### **Elderflower Pannacotta**

Saffron & honey poached pear, pistachio biscotti

### **Chocolate Fondant**

Chantilly cream, pralines

(20 minutes)

### **Brioche Bread & Butter Pudding**

Lavender custard, vanilla ice cream

### **Borders Ice Cream;** Strawberry, Chocolate, Cinnamon & raisin, Banana & Baileys

Choice of three scoops & shortbread

**£5.25**

### **Affogato**

Espresso, choice of ice cream, shortbread **£3.50**

Lovely with an Italian liqueur on the side; Amaretto / Frangelico **£2.70**

### **Artisan British Cheeses;** Golden Cross Goats, Montgomery Cheddar,

Cornish Yarg, Broon Coo Brie

Oatcakes, chutney, apple, candied walnuts

**Three £7.50 / Four £9**

## **Dessert Wines**

2009 Muscat, Beames de Venise, Perrin & Fils, France (15%) - 375ml bottle £19.95

2012 Noble Taminga, Australia (11%) 50cl glass £5.95 – 375ml bottle £17.25

## **Port**

Ruby Niepoort - 50ml £3.50

1999 Colheita Niepoort – Half bottle £28.00

**All of the eggs we use in our food are free range.**

A discretionary 10% service charge will be added to tables of 6 people or more.

Please advise your server if you have any food allergies (v) = vegetarian

List of Allergens available. Some ingredients may be from GM crops.