

Desserts

Cheese board with artisan biscuits, walnuts, grapes, celery and quince chutney (GFa) (V) **£11.50**

Homemade Bakewell tart served with crème anglaise and raspberry ice cream (V) **£9.95**
(£1 from each sale will go to Blythe House Charity)

Chocolate brownie with caramelised banana mousse, orange sorbet and strawberry coulis (GF) (V) **£8.95**

Pear & fig cinnamon-spiced filo parcel with vegan vanilla ice cream and blueberry coulis (VE) **£8.95**

Winter pavlova with vanilla Chantilly cream, winter berry compote and blood orange sorbet (GF) (V) **£8.95**

Sticky toffee pudding with butterscotch sauce and vanilla ice cream (V) **£8.95**

Peach, apple & almond crumble with vegan vanilla ice cream (GF) (VE) **£8.95**

White chocolate & passion fruit crème brûlée with shortbread biscuit and berry coulis (V) **£8.95**

Three scoops of ice cream or sorbet **£6.95**
Ice creams (GF) (V) Chocolate, Vanilla, Salted caramel and Vegan vanilla

Sorbets (GF) (VE) Raspberry, Orange and Blood orange

Affogato (GF) (V) **£9.95**
Choose from: Baileys, Frangelico or Amaretto

Ashford Gourmand

Selection of miniature desserts with a choice of:

Café - espresso (GFa) (V) **£11.95**

Coupe - a glass of fizz (GFa) (V) **£14.95**

Verre - A glass of dessert wine (GFa) (V) **£15.95**

After dinner drinks

Dessert wines

Palazzina Moscato d'Asti, Vendemmia Tardiva 2015, Italy – ABV 14%
Glass £6.95 Bottle £18.95

Monbazillac Domaine de Grange Neuve 2017, France – ABV 12.5%
Glass £8.00 Bottle £23.95

Ginestet Classique Sauternes (50cl), France – ABV 13.5%
Glass £8.50 Bottle £25.95

Cocktails

Grey Goose Espresso Martini **£9.50**
Brandy Alexander **£9.50**

Other wines & Port

Sherry Classic Manzanilla, Fernando de Castilla NV, Spain – ABV 15%
Glass £6.95 Bottle £23.50

Sherry Pedro Ximenez Fernando de Castilla NV, Spain – ABV 15%
Glass £8.00 Bottle £43.50

Late Bottled Vintage Krohn Port – ABV 20%
Glass £6.50 Bottle £35.00

Sandeman's 10 yr old Tawny Port – ABV 20%
Glass £8.00 Bottle £45.00

Please note, if you have an allergy or intolerance speak to a team member before you order food or drink.

(V) dishes are suitable for vegetarian

(VE) dishes are suitable for vegans

(VEa) dishes that can be adapted to be suitable for vegans

(GF) relates to food that has no gluten-containing ingredients

(GFa) are dishes that can be adapted to suit a gluten-free diet