

Desserts

Cheese board with artisan biscuits, honeyed-walnuts, grapes, celery and quince chutney (GFa) (V)

4 cheeses £11.95

6 cheeses £16.50

Homemade Bakewell Tart served with **£10.95**

crème anglaise and raspberry sorbet (V)

(£1 from the sale of this dessert will be donated to Blythe House Charity)

Traditional bread & butter pudding, served **£9.95**

with crème anglaise and vanilla ice cream (GF) (V)

Chocolate brownie, winter-spiced clotted **£9.95**

cream, Bluebell Dairy Amaretto & black cherry

ice cream, vanilla & brandy poached plums (GF) (V)

Apple blueberry almond & coconut crumble, **£9.95**

served with vegan vanilla ice cream (GF) (VE)

Chocolate & Grand Marnier yule log, spiced **£9.95**

mascarpone & blood orange mousse, orange

coulis and honeycomb (V)

Affogato (GF) (V) **£9.95**

with Baileys, Frangelico or Amaretto

Three scoops of local Bluebell Dairy **£6.95**

ice cream or sorbet:

Ice creams (GF) (V) *Chocolate, Vanilla, Amaretto &*

black cherry and Vegan vanilla (VE)

Sorbets (GF) (VE) *Raspberry or orange*

The Ashford Arms Gourmand

A selection of miniature desserts with a choice of:

Café - a cup of espresso (GFa) (V) **£11.95**

Coupe - a glass of fizz (GFa) (V) **£15.95**

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 £7.15

Bottle £20.95

Monbazillac Domaine de Grange Neuve

2017, France – ABV 12.5%

Glass £8.95

Bottle £24.95

Ginestet Classique Sauternes (50cl),

France – ABV 13.5%

Glass £8.95

Bottle £26.95

Cocktails

Grey Goose Espresso Martini **£10.45**

Brandy Alexander **£10.45**

Other wines & Port

Sherry Classic Manzanilla, Fernando de

Castilla NV, Spain – ABV 15%

Glass £6.95

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 a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes that can be adapted to suit a plant-based diet. (GF) relates to food that has no gluten-containing ingredients. (GFa) dishes that can be adapted to suit a gluten-free diet