

The Blue Ball Dessert Menu

Disaronno Panacotta with Fruit Garnish (g) £6.45

Baileys Crème Brulee with Fruit Garnish (g) £5.95

Homemade Chocolate Brownie with Pouring Cream £5.95

Sticky Toffee Pudding with Vanilla Ice Cream (g*) £5.95

Trio of Dairy Ice Creams or Sorbets (v) (g) (v*) £4.95

Vegan Ice Cream Available

Liqueur Coffee £4.95

Children's Portions £3.50

Single Scoop Ice Cream or Sorbet £1.95

Cheeses Board, Biscuits & Chutney £8.95

Filter Coffee/Tea/Specialty Teas/Hot Choc £2.00

Handmade Rich Dark Chocolates £2.00

Dessert Wines: 375ml Bottle 125ml

Moscatel Vistamar £12.00 £4.25

Great value Chilean Muscat, Peach, Apricot and Quince

Clos L'Abeilley £21.00 £7.25

Something more traditional, Honey aromas and Apricot fruit

Ports: 50ml

LBV Port £3.50

Croft Tawny Port £4.10

Cognacs: 25ml

Courvoisier £4.00

Remy Martin £5.00

Various Malts & Liqueurs

Please Ask

v – Vegetarian g – Gluten Free

g*/v* - Can be served Gluten Free/Vegan if adapt certain components

Specific, verifiable ingredients/dish/allergens info available from Chef. Please ask before ordering.