



DESSERT MENU

Valid from 17th September until 30th November, excluding Sunday and special events

- (V) Orange flavoured bread and butter pudding with Cointreau-soaked raisins and double cream. (mi,e,w,so) £9.50
Selection of cheese with grapes, biscuits and chutney. (mi,w) £13
- (Vegan) Iced rum and mango parfait with caramelised bananas and dusted with biscuit crumbs. (so,w,e) £9.50
(V) Lemon cured meringue roulade with raspberry coulis. (e,mi) £9.50
Blackberry and lime cheesecake with blackberry and liquorice coulis. (w,mi,e) £10
- (V) Profiteroles: Choux buns filled with Chantilly cream and coated with a rich dark chocolate sauce. (w,e,mi) £9.50
(V) Thin French apple tart with vanilla ice-cream and Calvados sauce. (mi,w) £10.50
(V) Chocolate pear and almond tart partnered with a smooth Rolo ice-cream. (mi,n,w,e) £11

DESSERT WINES, PORT & CALVADOS

	25ML	50ML	125ML	BOTTLE
Sauvignon, Riesling, Gewurztraminer, Late Harvest, Vina Casablanca, Chile, 2010 Light yellow with aromas of mango and peach perfectly textured with sweet a aromatic finish.			£12	£34
Stratus Riesling IceWine, VOA. Niagra on the lake Ontario, 2020 This exquisite Canadian dessert wine is made from a luscious blend of Riesling grapes that have been harvested in frozen conditions, making for an intensely sweet and aromatic beverage. This wine boasts a golden colour and a smooth velvety texture, offering notes of honey, apricot, pear and spices that linger long on the palate. A true indulgence.		£18.50	£40	£119
Taylor Quinta de Vargellas Port, Portugal, 2005 A single Quinta. Gleaming deep red, soft nose with beautiful floral aromas. Layers of plum cherry and damsons with a long smooth finish.		50ML £8.50	100ML £15	BOTTLE £110
Taylor's Late Bottled Vintage Port 2018 Produced from wines of a single harvest. Pairs perfectly with cheese, dark chocolate or berry fruit flavoured desserts. The perfect finish to any meal.		£4.50	£8.50	£63
Calvados, Vintage, Jehan Foucart, Pays d'Auge, France, 40 years old Magnificent bronze robe, aromas of baked apple. Fine touch of exotic mango and cedar oak. Superb aromatic palate.		£7.50		

(V) – Suitable for vegetarians
Please inform one of our team if you have any allergies or dietary requirements.
Some of our menu items contain nuts and other allergens.
Some menu items may also contain small fruit stones and fine bones.
There is a small risk that tiny traces of these may be in any other dish or food served here.
Please ask one of our team members for more information regarding allergens.
A discretionary 10% service charge will be added to all bills.



DOVECLIFF HALL
COUNTRY HOUSE HOTEL