



# DESSERT MENU

*Valid from 10th February until 12th May, excluding Sunday and special events*

- (V) Classic vanilla crème brûlée, with shortbread biscuits. (mi,w,e) £10.50
- (V) Bread and butter pudding with Cointreau-soaked raisins and double cream. (mi,e,w,so) £9.50
- (V) Glazed citrus tart with crunchy meringue and limoncello cream. (mi,e,w) £10.50
- Selection of cheese with grapes, biscuits and chutney (mi,w) £13.50
- (Vegan) Iced plum pudding parfait, biscuit crumbs, poached fruits. (w,so) £10
- Yorkshire forced rhubarb and vanilla cheesecake with rhubarb compote. (mi,e,w) £11
- (V) Dark Belgian chocolate and blueberry sponge cake with clotted cream and wild berries ice-cream. (w,e,mi) £11
- (Vegan) Individually caramelised apple and pecan nuts crumble with toasted oat topping served with pouring cream or ice-cream. (so,w,n) £10.50

*(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.*

## DESSERT WINES & PORT

	25ml	50ml	125ml	BOTTLE
<b>Sauvignon, Riesling, Gewurztraminer, Late Harvest, Vina Casablanca, Chile, 2010</b>			£12	£34
Light yellow with aromas of mango and peach perfectly textured with sweet aromatic finish				
		50ml	100ml	BOTTLE
<b>Taylor Quinta de Vargellas, Portugal, 2005</b>		£8.50	£15	£35
A single Quinta. Gleaming deep red, soft nose with beautiful floral aromas. Layers of plum cherry and damsons with a long smooth finish				



DOVECLIFF HALL

COUNTRY HOUSE HOTEL