

# DESSERTS

CRÈME BRÛLÉE (GF)	£5
RASPBERRY & ALMOND TART (GF) (VEGAN ADAPTABLE)	£5.50
CHOCOLATE FONDANT with vanilla ice cream	£5.50
RHUBARB CRUMBLE CHEESECAKE	£5.00
PECAN PIE with clotted cream & bourbon syrup	£5.95
STICKY TOFFEE PUDDING with vanilla ice cream & butterscotch sauce	£5.95
ORANGE & PISTACHIO POLENTA CAKE with fresh cream (GF)	£4.95
VEGAN DESSERTS ARE ALSO AVAILABLE - please ask your server for details	
ICE CREAM, - strawberry, chocolate, vanilla or rum & raisin (choice of 3 scoops)	£5
SORBET. - lemon, mango (choice of 3 scoops)	£5
CHOCOLATE TRUFFLES	£2.25
Cheese with biscuits & grapes	
~ ROQUEFORT blue - BRIE soft - COMTÉ - semi hard	<b>per cheese £3.25</b>

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## Digestifs

Dessert Wine	Glass	½ Bottle
ESSENCIA Orange Muscat (California)	£6.50	£21
MUSCATEDDU, Dom.Fiumicicoli (Corsica, France)	£7	
Port	Glass	½ Bottle
LBV QUINTA DE LA ROSA	£6.50	£21
10 YEAR OLD TAWNY	£7	
<b>Whiskey &amp; Brandy</b> - Ask Your Server		

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## Teas

House Tea	£2
Earl Grey, Peppermint, Camomile	£2.50
Green Sencha, Rooibos, Assam, Jasmine, Lapsang Suchong, Milk Oolong	£3
Chai Latte	£3

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## Coffees

Americano	£2.25
Flat White, Cappuccino, Latté, Add A Syrup Shot (Caramel, Vanilla, Hazelnut)	£2.80
Gm Free Soya Or Almond Milk Available	£3
Cortado, Espresso, Macchiato	£2.25
Liqueur Coffee - Irish, Scotch, Tia Maria, Sambuca, Amaretto, Brandy,	£6

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# NEILL'S HILL