



DESSERT MENU

Valid from 18th March until 17th June, excluding Sunday and special events

(V) Orange flavoured bread and butter pudding with Cointreau-soaked raisins and double cream. (e,w,mi) £9

Dark chocolate mousse, blackberry compote, pistachio and chocolate soil. (e,mi,n) £9

(V) Raspberry crème brûlée, coconut snow, raspberry soufflé flambe with raspberry vodka. (e,mi) £12

(Please allow 10-15 minutes for this dessert as the soufflé is made to order before being flambéed at your table).

(V) Mango and passion fruit iced parfait, passion fruit syrup, honey wafer. (mi,w,e) £9

White chocolate cheesecake, poached rhubarb, rhubarb gel, rhubarb ripple ice cream. (e,w,mi) £9.50

(Vegan) Amaretto and Biscotti semi-fredo, brandy snap, chocolate and hazelnut sauce. (so,w,n) £9

Selection of cheese with grapes, chutney and biscuits. (mi,w) £12

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