

ANCHOR INN

AT LOWER FROYLE

SAMPLE DESSERT MENU

Fig Bakewell tart, crème fraîche, honeycomb	7
Banana and praline cheesecake, sour cherry compote	7.5
Strawberry posset, Champagne & balsamic jelly, pink peppercorn tuile, basil	7
Chocolate mousse, pistachio macaroons, blackberries	7
Baked peaches, amoretti crumb, mascarpone	6
Cheese Plate	10
<i>Beauvale Blue, Keen's Cheddar, Bosworth Ash, Waterloo, biscuits</i>	
Ice creams	6
<i>Chocolate ice cream, chocolate nuggets, chocolate sauce</i>	
<i>Honeycomb ice cream, honeycomb, toffee sauce</i>	
<i>Affogato</i>	

PORTS & SWEETS

	100 ml
'Dulce' Monastrel DO Yecla, Familia Castaño, Murcia, 2013	7.25
Sauternes, Château Delmond, Bordeaux, 2012	7.5
Coteaux du Layon de Forges, St Aubin, 2013	7.75
Corney & Barrow 10 year Tawny Port	8.5
Corney & Barrow Fine Ruby Port	5.5
Pedro Ximénez El Candado Sherry	3.25

COFFEE & TEA

Espresso / Double Espresso	1.75 2.25
Cappuccino / Latte	2.75
Americano	2.5
English Breakfast / Earl Grey	2.25
Jasmine / Chamomile / Green Sencha / Peppermint	3
Hot Chocolate	3.25

DRINKS

Espresso Martini	9
<i>Vodka, Kahlúa, gomme, espresso</i>	
Vanilla & Lemon Martini	7.95
<i>Vodka, lemon juice, vanilla syrup</i>	
Old Fashioned	12
<i>Bourbon whiskey, bitters, sugar</i>	