

ANCHOR INN

AT LOWER FROYLE

SAMPLE DESSERT MENU

Passionfruit cheesecake, white chocolate Chantilly, almond	7
Carrot and cinnamon sponge, coffee ice cream	6.5
Banana & peanut bread and butter pudding, praline ice cream	7.5
Chocolate orange mousse cake, crème fraîche ice cream	7
Rhubarb panna cotta, ginger biscuit, lemon	6.5
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
<i>Deep purple with flavours of plum jam and fig, and a rich nose of stewed fruit</i>	
Sauternes, Château Delmond, Bordeaux, 2012	7.5
<i>Apricot, honey and peach on the mouth, pale gold colour, floral and stone fruit notes</i>	
Pedro Ximénez El Candado Sherry	3.25
<i>Deep mahogany, intense dried fruits, raisins and figs, with subtle notes of coffee and chocolate</i>	
Corney & Barrow 10 year Tawny Port	8.5
Corney & Barrow Fine Ruby Port	5.25

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>Finlandia vodka, Kahlúa, sugar syrup, espresso</i>	
Bailey's Silk	7.95
<i>Bailey's, Amaretto, Kahlúa, vanilla, milk</i>	
Old Fashioned	12
<i>Auchentoshan whiskey, Bitter Union orange bitters, sugar</i>	