

ANCHOR INN

AT LOWER FROYLE

DESSERTS

Lime cheesecake, gin & tonic granita, cucumber **7.5**

'Strawberries & cream', oat crumble, basil **7**

Passionfruit parfait, mango & chilli salsa, coconut tuile **7**

Lemon posset, salted caramel, meringue, lemon curd **6.5**

Caramel tart, blackberry sorbet, apple **7**

Cheese Plate 10

Beauvale Blue, Keen's Cheddar, Waterloo, Bosworth Ash, biscuits, chutney

Ice cream 6

Chocolate, chocolate nuggets, chocolate sauce

Vanilla, raspberry fudge, rhubarb gel

Honeycomb, honeycomb, toffee sauce

Affogato

PORTS & SWEETS (100ml)

'Dulce' Monastrel DO Yecla, Familia Castaño, Murcia, 2013 7.25

Deep purple with flavours of plum, jam and fig, and a rich nose of stewed fruit

Sauternes, Château Delmond, Bordeaux, 2012 7.5

Apricot, honey and peach on the mouth, pale gold colour, floral and stone fruit notes

Pedro Ximénez El Candado Sherry (50ml) 3.25

Deep mahogany, intense dried fruits, raisins and figs, with subtle notes of coffee and chocolate

Corney & Barrow 10 year Tawny Port 8.5

Corney & Barrow Fine Ruby Port 5.25

ANCHOR INN

— AT LOWER FROYLE —

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**

LIQUID DESSERTS

Espresso Martini 9

Finlandia vodka, Kahlúa, sugar syrup, espresso

Bailey's Silk 7.25

Bailey's, Amaretto, Kahlúa, vanilla, milk

Old Fashioned 12

Auchentoshan whiskey, Bitter Union orange bitters, sugar

Lemon Martini 6.95

Finlandia vodka, lemon, vanilla