

ANCHOR INN

— AT LOWER FROYLE —

Desserts

Caramel tart, rhubarb sorbet, cocoa nib tuille 7

Lemon meringue tart, berry compote, blackberry sorbet 7.5

Sticky toffee pudding, toffee sauce, honeycomb 6.5

Chocolate brownie, vanilla ice cream, chocolate crumb 7

Peanut butter parfait, chocolate glaze, sesame Florentine 7.5

Banoffee cheesecake, malt ice cream, white chocolate shard 8

Cheese Plate 10

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

Ice creams 6

Chocolate ice cream, chocolate nuggets, chocolate sauce

Honeycomb ice cream, fresh honeycomb, toffee sauce

Affogato- vanilla ice cream, double espresso.

Liquid dessert

Espresso Martini 9.5

Belvedere vodka, Kahlúa, chocolate syrup, espresso

Black Forest Gateaux 9.5

Belvedere vodka, Chambord, chocolate, cream

Bailey's Silk 7.25

Bailey's, Amaretto, Kahlúa, vanilla, milk

Lemon Martini 6.95

Belvedere vodka, fresh lemon, vanilla

Liqueur coffee

Bailey's | Disaronno | Tia Maria | Jameson Irish Whiskey | Hennessy VS | Sambucca.

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Ports / Stickies (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 5.5

We also have a range of other digestifs, please ask the team for their recommendation.

PORTS & SW COFFEE & TEA

Espresso | double espresso 1.75 | 2.25

Cappuccino | latte 2.75

Americano 2.5

English breakfast | earl grey 2.25

Chamomile | green sencha | peppermint 3