

# MOUNT EDGCUMBE

**Desserts** Mon-Thurs 12-3pm 6-9.30pm Fri-Sat 12-9.30pm

Affogato with Shortbread **3.95**

Vegan Coconut Crème Brulee (ve, gf) **6.25**

Rhubarb & Peach Crumble with Custard (n) **6.50**

Espresso Chocolate Cake with Clotted Cream **6.50**

Vanilla Panna Cotta with Blackberry Coulis & Shortbread **6.50**

Apple Tart with Vanilla Ice Cream **6.75**

Selection of Ice Creams & Sorbets: Vanilla, Strawberry, Honeycomb, Chocolate Orange, Ginger, Mango, Raspberry, Orange

1 Scoop **1.75** 2 Scoops **3.50** 3 Scoops **5.25**

Speakeasy Alcohol Infused Ice Cream: Limoncello, Spiced Rum

1 Scoop **2.00** 2 Scoops **4.00** 3 Scoops **6.00**

Selection of Cheeses (choose 3): Ashmore Cheddar, Brighton Blue, Chilli Marble Chaucer's Camembert, Winterdale Cheddar with Crackers, Homemade Chutney, Grapes & Celery **8.95**

## Liqueur Coffees & After Dinner Drinks

Irish – Jamesons

Calypso – Tia Maria

Parisienne – Martell VS

Nutty Monk – Frangelico

Amaretto Coffee

Baileys Coffee

**6.95**

Trentham Noble Taminga (White) Australia 2013 **7.25** 125ml **19.95** 375ml bottle

Myriad Grenache (Red) South Africa 2009 **8.75** 125ml **26.25** 375ml bottle

Domaine du Noble Loupiac France 1990 **75.00** 750ml bottle

Espresso Martini **8.50**

Taylor's 10 Year Port **4.95** 50ml

Taylor's LBV Port **4.25** 50ml

Remy Martin VSOP **4.50** 25ml

Martell VS **3.50** 25ml

Calvados **3.25** 25ml

Limoncello **2.75** 25ml

Baileys **4.25** 50ml

## Teas & Coffees

Espresso **2.10** Double Espresso **2.50** Americano **2.50** Cappuccino **2.80** Latte **2.80** Flat White **2.80** Hot Chocolate **2.90**

English Breakfast / Earl Grey / Selection of Herbal Teas **1.95**

V = Vegetarian VE = Vegan N = Contains Nuts GF = Gluten Free **Please alert your server to any dietary requirements**

**Garden Customers – Please place your order at the bar and remember your table number when ordering**