

The Weir

Dessert Menu
July 2010

Head Chef Carl Sparrey



Desserts

Jude's blood orange sorbet with a shortbread biscuit	£5.00
Lavender and lemon panna cotta	£5.00
Strawberry crème brulee served with a chocolate pencil	£5.00
Blackberry and blueberry cheesecake	£5.00
Sticky toffee pudding with butterscotch sauce and vanilla ice cream	£5.00
Dark chocolate tart served with mocha ice cream	£5.00
Jude's homemade ice creams (select three from the following): Raspberry ripple, rum and raisin, mocha, vanilla & strawberry	£5.00

Cheese board – served with biscuits, grape and chutney

Vintage reserve Barber's 1833, farmhouse Cheddar Wigmore Cashel Blue	£6.50
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Liqueur coffees

Irish - Jameson	£5.90
French - Cointreau	£6.14
Café Royal - Courvoisier	£6.10
Italian - Amaretto	£5.74
Coretto - Grappa	£7.49
Bailey's	£6.30
Tia Maria	£5.94

Teas and coffees

Latté, filter, cappuccino, decaffeinated
Leaf, peppermint, camomile, fruits

Whiskeys and ports – please ask for our menu

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Ingredients are sourced daily and, because of current market forces, prices are subject to change.
Dishes may contain nut traces

A discretionary 10% service charge will be added to your bill