

Artisan cheese

Three cheese £14.00 *

Crackers & chutney

Lincolnshire poacher – hard pressed unpasteurised cow's milk - full-fat cheese

Barkham blue – semi-soft blue cheese - rich blue taste - smooth buttery texture

Ashlynn Clara – Goats cheese - creamy Worcestershire cheese with an ash-coated rind

Café gourmand

our selection of mini desserts & coffee/tea of your choice

£11.50

Botrytis Semillon – De Bortoli – Australia £6.90

Affogato al Caffè

Scoop of vanilla ice cream – espresso coffee £8.65

– add a liqueur shot {£4.00 supplement}

Handmade petit four [4] £4.00

Ice creams & sorbets

Homemade ice cream & sorbets (per scoop) **gf** £2.95

Ice creams

Vanilla
Coffee
Strawberry & cream

Sorbets

Raspberry
White peach
Dark chocolate

THE INN
at Welland

Desserts

Yoghurt mousse – cherries – kirsch & meringue **gf** *

£10.50

Botrytis Cinerea – 'Maximo' – Umani Ronchi – Italy £12.00

Almond financier – raspberries – granola & lemon verbena ice cream * **v**

£9.00

Sauternes – Château Filhot – Sauternes – France £8.30

Dark chocolate crèmeux – plum – hazelnut brittle – crème fraîche
– buckwheat ice cream *

£10.00

Grenache – Mas Amiel – Languedoc-Roussillon – France £6.50

Local strawberry & vanilla tart – strawberry & cream ice cream

£10.50

Moscatel – Late Harvest – Chile £7.60

Vegan desserts

Coconut panna cotta – garden blackberries – lemon curd – meringue

gf £9.50

Elysium Black Muscat – California – USA £7.60

Please ask your server for other **vegan** dessert options

Please make us aware of any food allergy or special dietary requirement

[gf] gluten free * **could be made gf** **[v] vegetarian** * **could be made [v]**

* **could be made vegan** * **contains nuts**

Dessert Wines

100ml glass

56 Moscatel – Late Harvest – Chile £7.60

315 Moscato Passito – ‘Palazzina’ – Piemonte – Italy £9.00

250 Gewürztraminer – Rolly Gassmann – Alsace – France £6.50

74 Elysium Black Muscat – California – USA £7.60

97 Pedro Ximenez – Noe – 30-Year Old – Spain £6.70

18 Pear Ice Wine ‘The Wonder’ – Herefordshire – UK £9.00

292 Sauternes – Château Filhot – Sauternes – France £8.30

318 Vino Santo del Chianti – Castello di Farnetella – Toscana – Italy £13.00

26 Botrytis Semillon – De Bortoli – Australia £6.90

327 Botrytis Cinerea – ‘Maximo’ – Umani Ronchi – Italy £12.00

24 Muscat liqueur – De Bortoli – Australia £8.00

265 Petit Manseng – Château de Cabidos – France £8.00

75 Mourvèdre – Cline Family Cellars – California – USA £11.50

77 Tokaji Aszű – 5 Puttonyos – Hungary £10.00

282 Grenache – Mas Amiel – Languedoc-Roussillon – France £6.50

317 Recioto Della Valpolicella – Alighieri – Masi – Italy £1

Dessert Cocktails

£11.95

Tobleroni

Vodka – Mozart chocolate liqueur – baileys – hazelnut syrup – fresh cream

Flat White Martini

Chilled double espresso – ristretto liqueur – vodka - baileys

Lemon sorbetto

Sicillian Lemon sorbet – limoncello – vodka – prosecco

Tequila Espresso Martini

Patrón XO café tequila – coffee liqueur – chilled espresso

Port

100ml glass / 750ml Bottle

Ferreira LBV 2016 – Portugal

£7.50 / £55.00

Ferreira 20-Year old Tawny – Portugal

£9.50 / £70.00

Penfold’s Father Grand Tawny 10-Year old – Australia

£6.50 / £45.00

Nespresso coffee & Suki tea

Coffee

Espresso single/double	£2.75/£3.25
Americano	£2.95
Flatwhite	£3.50
Cappuchino	£3.50
Latte	£3.50
Macchiato	£2.95

{decaf & alternative milk options available}

Tea (£2.95)

Breakfast
Earl grey blue flower
Chamomile
Peppermint
Lemongrass & ginger

Fresh mint tea (£4.00)