

# THE INN at Welland

## Desserts

Lemon and poppy seed cake – lemon mousse – pistachio – basil & cranberry **v \***  
£10.00

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

Sticky toffee pudding – miso toffee sauce – malted barley ice cream **v \* \***  
£9.50

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

Lemon verbena panna cotta – local blackberries – milk biscuit crumb – blackberry sorbet **\***  
£10.00

Moscatel – Late Harvest – Chile £7.60

‘Jaffa’ dark chocolate mousse – orange gel – chocolate crumb – crème fraiche **\* v**  
£10.50

Petit Manseng – Château de Cabidos – France £8.00

## Vegan desserts

Plum frangipane – roasted almonds – vegan vanilla ice cream **\* gf**  
£9.50

Elysium Black Muscat – California – USA £7.60

Sticky toffee pudding – caramel sauce – vegan vanilla ice cream **\***  
£10.00

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

*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**

## Artisan cheese

Three cheese £14.00 **\***  
Crackers & chutney

Pitchfork Cheddar – creamy, dense & nutty Somerset cheddar – creamy texture

Blanche goats cheese – wrinkly alabaster coat – smooth delicate creamy paste

Perl Las organic blue – pasteurized, organic cow's milk – delicate texture - lingering blue flavor

## Affogato al Caffè **gf**

Scoop of vanilla ice cream – espresso coffee £8.65  
– add a liqueur shot {£4.00 supplement}

## Café gourmand

Our selection of mini desserts & coffee/tea of your choice  
£11.50

Sauternes – Château Filhot – Sauternes – France £8.30

Handmade Shortbread & Dark chocolate fudge  
£4.00

## Homemade Ice creams & sorbets

(per scoop) **\*** £2.95

Please ask your server for  
today's selection

## 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 £13.50

## Dessert Cocktails

£11.95

Tobleroni

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

## Pumpkin Spice Martini

Vanilla vodka – Mozart pumpkin spice liqueur – spiced pumpkin syrup –  
Amaro – pumpkin puree – cinnamon

## Lemon Sorbetto

Sicilian 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

### Tea (£2.95)

Breakfast

Earl grey blue flower

Chamomile

Peppermint

Lemongrass & ginger

Fresh mint tea (£4.00)

{decaf & alternative milk options available}