

Artisan cheese

Three cheese £14.00 *

Crackers & chutney

Old Winchester – Lyburn Farm - Wiltshire *Hard cheese – aged for 20months*

Baron Bigod- Fen Farm Dairy - Suffolk *English Brie style – creamy, nutty flavour*

Stilton – Colston Bassett - Nottinghamshire *Rich blue vein – winter classic*

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 Gingerbread & Dark chocolate fudge

£4.00

Homemade Ice creams & sorbets

(per scoop) * £2.95

Please ask your server for today's
selection

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**

THE INN
at Welland

Desserts

Christmas pudding – brandy custard – mandarin purée
– brandy snap * * v

£8.50

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

Stollen baba – cinnamon crème fraîche – almonds
– vanilla poached pear v *

£9.50

Tokaji Aszű – 5 Puttonyos – Hungary £10.00

Dark chocolate delice – salted caramel – caramelised apple sorbet gf v

£10.50

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

Warm sweet mincemeat pie – quince – hay ice cream

£8.00

Muscat liqueur – De Bortoli – Australia £8.00

Sticky toffee pudding – miso toffee sauce –

malted barley ice cream v * £9.50

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

Vegan desserts

Christmas pudding – vegan brandy custard – mandarin purée *

£8.50

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

Sticky toffee pudding – caramel sauce – vegan vanilla ice cream *

£9.50

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

Dessert Wines

100ml glass

56 Moscatel – Late Harvest – Chile £7.60

315 Moscato Passito – ‘Palazzina’ – Piedmonte – 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}