

# THE GATEHOUSE



DESSERTS	Rabbie Burns Cranachan, cream oats raspberry & whisky	9.5	
	Sticky toffee pudding, toffee sauce, clotted cream	9.5	
	Fried brioche bread pudding, custard cream	8.0	
	Warm chocolate brownie, chocolate sauce & vanilla ice cream	9.0	
	White chocolate & pistachio tart, raspberries	9.0	
	Pineapple, ginger & pistachio pavlova	8.0	
	Passion fruit posset, shortbread	8.0	
	Affogato, espresso, vanilla ice cream <i>add Disaronno 5.1 / Frangelico 5.0</i>	6.5	
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ICE CREAM & SORBETS	Ice cream <i>vanilla, salted caramel, pistachio</i>	3.0 per scoop	
	Sorbet <i>raspberry, mango</i>		
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CHEESE BOARD	Monte Enebro, Manchego, Mahón, membrillo, pressed fig, almond	14.5	
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HOT DRINKS	Coffee <i>Americano / espresso / latte / cappuccino / flat white / macchiato / cortado</i>	3.0	
	Teas <i>English breakfast / earl grey / fresh mint / green, camomile, lemongrass, hibiscus, peppermint</i>	3.0	
	Liqueur Coffee <i>Bailey's flat white or latte, Irish coffee</i>	9.0	
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	DESSERT WINE & SHERRY	Monbazillac, Domaine De Grange Neuve, Dordogne 100ml / btl <i>Rich and complex dried fruits, nuts &amp; caramel</i>	7.0 / 35.0
Pedro Ximenez, D.O.P. Jerez-Xérès-Sherry 100ml <i>Soft, fruity, saline</i>		9.8	
Manzanilla, D.O.P. Jerez-Xérès-Sherry 100ml <i>Almond, nutty, saline, apple; dry</i>		11.1	
Vermut, D.O.P. Jerez-Xérès-Sherry 100ml <i>Caramel, orange, cinammon; sweet</i>		11.7	
Oloroso, D.O.P. Jerez-Xérès-Sherry 100ml <i>Raisin, fig, walnut; dry</i>		10.2	
Amontillado, D.O.P. Jerez-Xérès-Sherry 100ml <i>Nutty, oak, mineral; medium</i>		9.4	
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DIGESTIF	Amaro del Capo (Calabria, Italy) 50ml	5.4	
	Fernet Branca (Lombardia, Italy) 25ml	5.3	
	Isolabella Limoncello (Amalfi, Italy) 50ml	5.0	