THE BELLS of PEOVER

Desserts

Sticky Toffee Pudding – caramelised banana, caramel sauce, honeycomb ice-cream **£5.95****
Cherry Chocolate Torte – cherry puree, aquafaba meringue, raspberry sorbet **£5.95**
Apple and Berry Crumble – creme anglaise, vanilla ice-cream **£5.95**
Dark Chocolate Fondant – dark chocolate soil, vanilla panna cotta, raspberry puree**£6.95**
Crème Brûlée – shortbread, raspberry, meringue **£5.95****
Raspberry Cheesecake – raspberry puree, meringue **£5.95**
Cheese and Biscuits – apple and shallot chutney. **3 cheeses £7.50, 5 cheeses £10.50**
Selection of Ice Creams/Sorbets – £5.00 **
** Dishes marked are available gluten free by omitting the gluten part of the dish
We also have vegan and dairy free options available please ask your server

Dessert wine:	**75ml/bottle (375ml)**
KONRAD NOBLE 2 RIESLING SAUVIGNON	**£5.50/£27.50**

Digestifs

2007 Taylors, Late Bottled Vintage £3.50 (50 ml)
Dalwhinnie, 15yr Single Malt Whisky £4.50
Oban, 14yr Single Malt Whisky £4.50
Talisker, 10yr Single Malt Whisky £3.85
McCallen Gold, Single Malt Whisky £3.50
Glenfiddich, 12yr Single Malt Whisky £3.50
Glenkinchie, 12yr Single Malt Whisky £3.50

Baileys Irish Cream, £3.50 (50 ml)
Tia Maria, £3.30 (50 ml)
Bells, Scotch Whisky £3.30
Famous Grouse, Scotch Whisky £3.30
Jameson, Irish Whiskey £3.30
Courvoisier, v.s. Cognac £3.45
Remy Martin, v.s.o.p. Cognac £4.00

Hot Beverage Selection

Americano £2.50 (decaffeinated available also)
Espresso £2.50,
Double Espresso, Cappuccino, Latte, Hot Chocolate £2.75
English breakfast, Earl Grey, Peppermint, Green Tea, Camomile,
Decaffeinated Tea and a Selection of Fruit Teas £2.50