

# To Finish...

Enjoy one of our tempting desserts and after dinner drinks to finish your meal perfectly.

## Delicious Desserts

**SUMMER PUDDING (VE) 6.75**  
served with coconut milk sorbet and raspberry coulis

**INDULGENT DOUBLE CHOCOLATE BROWNIE\*\* (V) 6.50**  
served with Irish liqueur ice cream, Belgian chocolate sauce & a dark chocolate & pistachio shard

**COCONUT SLICE\* (V) 6.75**  
on a biscuit base served with pink gin curd, blueberries and a demerara crumb  
**VEGAN OPTION AVAILABLE (VE)**

**FRESH STRAWBERRIES (V) 6.50**  
with bourbon vanilla ice cream and raspberry sugar crunch

**BRAMLEY APPLE PIE (V) 5.95**  
apple compôte in a shortcrust pastry served with custard  
**VEGAN OPTION AVAILABLE (VE)**

**BRITISH CHEESEBOARD\* (V) 8.50**  
Wensum White goat's cheese, Cider-washed Cornish Brie, Northumberland Oak-smoked cheese & Shropshire Blue. Served with grapes, Fudge's savoury crackers and caramelised onion chutney  
**ADD PORT TO YOUR CHEESEBOARD 3.00**

**THE FLOWERPOT (V) 7.75**  
A white chocolate flower pot filled with Belgian chocolate mousse topped with chocolate soil and edible flowers served with blackcurrant sorbet

**BRAMLEY APPLE & BLACKBERRY CRUMBLE (V) 5.95**  
topped with demerara crumb and served with custard  
**VEGAN OPTION AVAILABLE (VE)**

**VEGAN CARAMEL BISCUIT BAR (VE) 6.95**  
creamy coconut topping on a cinnamon biscuit base served with a caramelised banana

**THE ICE CREAM & SORBET PARLOUR 5.50**  
Your choice of sorbet or Glenown Farm ice cream. Choose any 3 scoops from:

**APPLE SORBET (V)**  
**BLACKCURRANT SORBET (V)**  
**COCONUT MILK SORBET (VE)**  
**DOUBLE CHOCOLATE ICE CREAM (V)**  
**IRISH LIQUEUR ICE CREAM\* (V)**  
**BOURBON VANILLA ICE CREAM (V)**

## Hot Drinks

Our coffees are made from the finest artisan beans, sourced, roasted and blended by our friends at Coffee Collaborative. Ask for today's guest coffee blend.



### COFFEE

FLAT WHITE 2.95  
LATTE 2.95  
CAPPUCCINO 2.95  
AMERICANO 2.75  
MOCHA 2.95  
DOUBLE ESPRESSO 2.75  
CHAI LATTE 2.95

warm and aromatic flavours of cinnamon, clove & vanilla.

**Add vanilla syrup to any hot coffee for +50p.**

### TEAS & MORE

BREAKFAST TEA 2.50  
EARL GREY 2.50  
PEPPERMINT 2.50  
GREEN TEA 2.50  
HOT CHOCOLATE 2.95  
IRISH COFFEE –  
with a shot of whiskey 4.50

Coconut, Soya or Oat Non-dairy milk alternatives are available

**DO YOU NEED OUR ALLERGEN GUIDE?** Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app.

We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

If you have any questions, allergies or intolerances, please let us know before ordering.

\* Contains alcohol. † Contains tree nuts and/or peanuts. (V) = made with vegetarian ingredients; (VE) = made with vegan ingredients.

However some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

# After Dinner Tipples...

Enjoy one of our after dinner drinks to finish your meal perfectly.

## Single Scotch

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Just a small sample of our whisky selection - ask a member of the team for our full range

### **BOWMORE 12 YEAR OLD** 40%

on the nose, subtle lemon and honey, balanced beautifully by Bowmore's trademark peaty smokiness. To taste, sweet and delicious heather, honey and gentle peat smoke, perfectly balanced.

### **LAPHROAIG 10 YEAR OLD** 40%

Full sparkling gold coloured whiskey. Huge smoke, seaweedy and "medicinal" with a surprising sweetness. Hints of salt and layers of peatiness prevail to bring a full bodied long finish.

### **MACALLAN 12 YEAR OLD DOUBLE CASK** 40%

on the nose, lemon citrus then orange peel and sweetness of vanilla followed by dark chocolate and lingering floral and light oak notes. To taste, fruity, citrus and dried sweet with hints of ginger and cinnamon while soft oak tones reveal toasted apple

## Irish Whisky

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### **BUSHMILLS 10 YEAR OLD** 40%

a fine Sherried character, fruity aroma balanced with rich chocolate. Sweet and spicy to the taste

## Imported Whisky

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### **WOODFORD RESERVE BOURBON** 43.2%

long and mature with notes of cereals and toasty oaken spice

### **SUNTORY TOKI JAPANESE WHISKY** 43%

brings together old and new – the House of Suntory's proud heritage and its innovative spirit to create blended Japanese whisky that is both ground-breaking and timeless

## Brandy & Port

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### **COCKBURN'S FINE RUBY PORT** 20%

the cheeky, punch packing ripe fruit Ruby port makes it perfect for everyday, informal occasions

### **COURVOISIER VS** 40%

youthful and lively with a fruity, delicate taste and a bouquet filled with ripe fruit and spring flowers. An elegant and harmonious cognac with strong notes of fresh fruit and fresh oaky taste

### **COURVOISIER VSOP** 40%

very smooth cognac with oak and floral flavours bringing a delicate bouquet and excellent balance of oak and exotic flavours with some chocolate overtones

## Cocktails

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**ESPRESSO MARTINI**  
Absolut Vanilia vodka and Tia Maria coffee liqueur mixed with sugar syrup and a shot of Cold Brew Coffee, topped with coffee beans

**OLD FASHIONED**  
Woodford Reserve whiskey mixed with sugar syrup, Angostura bitters and an Orange wedge

**FRENCH MARTINI**  
Cîroc Pineapple vodka and Chambord mixed with pineapple juice and topped with raspberries

