

DESSERT MENU

Hot Valrhona chocolate fondant, mint choc chip ice cream (10 min) 7.25

Scandinavian iced berries with hot white chocolate sauce 6.95

Classic vanilla crème brûlée with mulled sour cherries 6.95

Calvados & nut tart, honeycomb ice cream (n) 7.25

Warm plum clafoutis, Madagascan vanilla ice cream (n) 6.95

ICE CREAM & SORBET (TWO SCOOPS) 5.50

Madagascan vanilla, Honeycomb, Mint choc chip, chocolate & malteser & blood orange sorbet

Cheese Board

Bleu D'Auvergne

From the Auvergne region in south-central France, it has been produced since the middle of the 19th century. Bleu d'Auvergne is made in the traditional manner from cow's milk and features blue veining throughout. A stunning blue from France!

Soumaintrain- This sumptuous triple crème cheese from Bourgogne has a light, creamy texture and is generally eaten young. Affinage usually takes six to eight weeks, during which time the cheese is washed in brine.

Black velvet 'Ash' Goats Cheese - Closer to home, made by Lowna Dairy in Raywell by Tom & Tricia, camembert style goats cheese rolled in Ash.

Served with candied walnut, Pedro Ximénez jelly, celery & biscuits 8.95

COFFEE TREATS

Westwood chocolate & nut brownies (n) 4.95

'Affogato' Vanilla ice-cream, Lavazza espresso shot, biscotti (n) 5.50

(n) Contains nuts

DESSERT WINE

125ml Bottle

Chenin Blanc 'The Welder' Glen Carlou

South Africa, 2011 (375cl)

6.95 21.95

Muscat Saint Jean de Minervois,

France, 2010 (375cl)

7.95 23.95

Royal Tokaji, Blue label 5 Puttonyos,

Hungary, 2005 (500cl)

49.95

PORT

125ml Bottle

Taylor's Port, Late Bottled Vintage (750cl)

6.50 34.00

Warres Otima 10yr Tawny Port (500cl)

8.50 34.00

LAVAZZA COFFEE

Espresso 2.10 Double espresso 2.25

Macchiato 2.10 Cappuccino 2.25

Café latte 2.25 Americano 2.10

TEA & HERBAL TEA

English breakfast, Earl Grey, Camomile, Peppermint, Green Tea 1.95

There is a discretionary 10% service charge added to the bill.
Should you have any allergies, please inform your server,
All prices are in £ and inclusive of VAT
Make your next booking online at www.thewestwood.co.uk

