

GOOD, HONEST

PUDS & PORT



The pleasures of the table are many and sweet; the pleasures of good companionship at table yet sweeter still

AFTER DINNER COCKTAILS

£10.00

Espresso Martini

Absolut vodka, Kahlua and espresso

French 75

Bombay Sapphire gin, lemon juice, cane syrup and prosecco

Chambord Bramble

Bombay Sapphire gin, Chambord liqueur, lemon juice and cane syrup

French Martini

Absolut vodka, Chambord liqueur and pineapple juice

Please ask if you would like to see our full range of cocktails

ESPRESSO BASED COFFEES

Caffè Americano, Espresso and Macchiato
– £3.00 single | £3.50 double

Cappuccino, Caffè Latte, Flat White – £3.30

Caffè Mocha – £3.50

Rich Belgian hot chocolate – £3.50
with whipped cream – £3.65

THOMPSON FAMILY TEA

Our teas have been selected from the world-renowned gardens in Assam and Kenya to produce a finer taste and flavour.

Punjana original Irish blend tea – £2.75

Herbal and fruit blends – £2.75

Ask your server for details

PUDS

Our own style meringue bomb with homemade raspberry sorbet and compote – £7.50

Sundae with honeycomb ice cream, salted caramel sauce, clotted cream and smashed honeycomb – £7.75

Caramelised Armagh apple and cobnut crumble with vanilla custard – £7.75

White chocolate and cranberry bread & butter pudding – £8.25

Dark chocolate mousse, cocoa nibs, passion fruit and chamomile (VE) – £7.75

DESSERT WINES

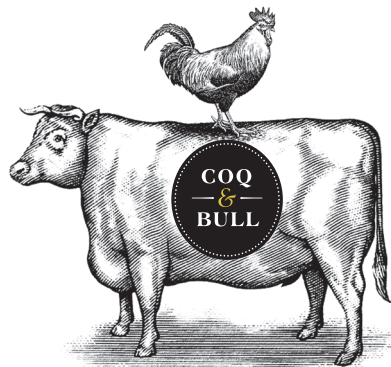
Served by the glass (75ml)

Muscat Beaume de Venise – £4.50

Late Autumn Harvest – £4.25

PORT

Churchill's Tawny port – £5.00



{ www.clandeboyelodge.com }

IF YOU HAVE ALLERGY CONCERNS, WE'LL BE HAPPY TO PROVIDE A MENU LISTING THE 14 KEY ALLERGENS FOUND IN OUR DISHES. JUST ASK ANY MEMBER OF STAFF. MINIMUM OF 2 COURSES PER GUEST FOR FRI & SAT DINNER AND SUN LUNCH.

14.01.22