

And Finally

Baked Croissant Pudding

White Chocolate, Cranberries & Apricots, Raspberry Ice Cream,
Spiced Nutmeg Custard Sauce
£9.00

“Aimee’s” Sticky Date, Pear & Walnut Pudding

Toffee Sauce, Tahitian Vanilla Ice Cream, Jug of Cream
£9.00

Warm Almond, Blackberry & Apple Frangipane Tart

Acacia Honey Ice Cream, Vanilla Anglaise
£9.00

Bailey’s Chocolate & Mint Crisp Crème Brûlée

Malted Shortbread Fingers, Espresso Ice Cream
£9.00

Baked Lemon Cheesecake

Limoncello & Pink Grapefruit, Naval Orange Ice Cream
£9.00

Roasted Peanut & Salted Caramel Parfait

Amaretto Hot Chocolate, Sugared Cinnamon, Stem Ginger Snap
£9.00

The “Crab’s” Assiette

A Plate of all the Desserts in Miniature, Perfect for Sharing
£18.00

A Glass of “Aimee’s” Ice Creams & Sorbets

Toffee, Fruit Sauce, Shortbreads & Brandy Snaps
£7.00

Cheese Board

Harrogate Blue, Barncliffe Brie, Hawes Wensleydale, Bowlands, Leicester Red Devil,
Wafers, Grapes, Celery, Chutney, Date & Walnut Loaf
£13.00

After Dinner Drinks

Italian Bean Coffee, Latte, Espresso, Cappuccino, Selection of Teas,
Cherry & Pistachio Biscotti, Dark Belgian Chocolate Truffles
£4.00