

Desserts

HOMEMADE DESSERTS,
ARTISAN ICE CREAMS & CHEESEBOARDS



Chocolate Mousse

Honeycomb shard,
chocolate soil 7.25



STICKY TOFFEE PUDDING

Sticky Toffee Pudding
Butterscotch sauce
& Vanilla Ice Cream 7.25
(vegan option available)



ICE CREAMS

Peel Artisan Ice Cream's Davison's
Any choice of
2 scoops 4.50 or 3 scoops 6.50
Vanilla
Cappuccino
Crunchy Honeycomb
Swedish Glace Vegan Vanilla
Dairy Free Ice Cream (vg, df, gf)



Coffee Budino

Coffee brûlée, amoretti biscuits
espresso ice cream topped
with Italian meringue



Cheesecake

Homemade Blood Orange
Cheesecake, pickled clementine,
crème fraîche
(gf) 7.25



Cheese & Biscuits

Selection of Artisan cheeses, crackers, grapes
& homemade chutney,
2 cheeses 8.50 or 3 cheeses 10.50
Manx Vintage Cheddar (Isle of Man)
Blacksticks Blue (Shropshire)
Soft Brie (France)

Perfect with a glass of Port

FONSECA BIN 27 PORT $\frac{2}{5}$ th gill, 4.00
RAMOS 10YR TAWNY PORT $\frac{2}{5}$ th gill, 6.25



Affogato

2 scoops of vanilla
Ice cream, shot of
NOA'S Blend espresso
(v, gf, vg*) 6.25

Try me with
a shot of
Amaretto
liqueur 3.25

Boatyard Ice-cream Sundae



See our specials menu
for today's Sundae
Whole Sundae 7.25
or
Half sundae 4.95

Mini PUD

See our specials
menu for today's
mini pud 3.50

