

The College Arms Desserts

To Finish

Sticky Toffee Pudding, Toffee Sauce, Ice Cream £6.00

Lemon Posset, Poppy Seed Shortbread £6.00

Dark Chocolate Brownie, Chocolate Sauce, Honeycomb,
Vanilla Ice Cream (GF) £6.00

Cheesecake of the Week £6.00

Seasonal Fruit Crumble, Custard or Ice Cream (GF) £6.00

3 Scoop Selection of Ice Creams & Sorbets (GF) £4.95
- Please ask for today's flavours

The College Arms Cheese Board (*GF) £8.00

Selection from The Cheese Plate, Savoury Biscuits, House Chutney
- Please ask for details

Enjoy a glass of Dessert Wine or Port with your dessert.

Dessert Wine

125ml £7.50 / ½ btl £21.00

Late Harvest Chilean dessert wine made with sustainable grapes. It is a sweet wine with a velvety structure, fresh and elegant.

Taylor's Vintage Port

70ml £5.50

On the nose, cassis and blackberry jam with hints of smoke and spice.

Taylor's Tawny Port

70ml £6.00

Mellow and elegant, combining delicate wood notes with rich aromas of mature fruit.

After Dinner Drinks 25ml

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| Single Malts | £4.20 | Baileys 50ml | £4.00 |
| Armagnac | £3.75 | Amaretto | £3.10 |
| Courvoisier | £3.50 | Drambuie | £3.10 |
| Remy Martin | £4.50 | Cointreau | £2.95 |

*GF – gluten free, *GF – can be made gluten free, N – contains nuts*