

# • S T O C K •

## KITCHEN & BAR

### Desserts £8

Pear, Chocolate & Almond Tart, Orange Crème Fraiche

Baked White Chocolate and Coconut Cheesecake, Mango Sorbet

Armagh Apple and Blackberry Crumble, Vanilla Ice Cream

Pavlova, Winter Berries, Vanilla Cream *gf*

Vegan Salted Caramel Ice Cream, Chocolate & Lime Honeycomb *gfa*

Young Buck Blue Cheese, Fruit Soda, Armagh Apple Chutney *gfa*

### Liqueur Coffees £8.95

Irish Coffee – Bushmills Original, Freshly Blended Coffee, Demerara Sugar, Cream

Calypso – Kahlua, Freshly Blended Coffee, Cream

Café Royale – Hennessy Brandy, Freshly Blended Coffee, Demerara Sugar, Cream

### Port

Graham's Fine Ruby Port £45 / £5.50 - 50mls

*Douro, Portugal*

*Full Bodied, with youthful freshness and attractive, luscious fruit. Deeply Coloured and Intensely Aromatic, this Port is bottled young so as to retain the assertiveness. A recognisable hallmark of Graham's Style.*

### Dessert Wine

La Fleur D'or 100ml £7

*Sauternes, Bordeaux, France*

*Explosively rich, with almond cream, heather and honeysuckle aromas giving way to mouthwatering lime chiffon, papaya and dried persimmon notes. Long and expensive, with intense citrus pate de fruit on the finish*

### Liqueurs

Drambuie	£4.50
Kahlua	£4.50
Baileys	£4.50
Sambuca	£4.50
Limoncello	£4.50
Ojo de Dios Coffee Mezcal	£5.50