

DESSERT MENU



THE OLD BOATHOUSE

GASTRO PUB





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DESSERTS

A selection of home-made ice cream and sorbet	£4.50
Apple and blackberry crumble served with vanilla ice cream	£5.00
Lemon curd syllabub with amorette biscuit	£5.50
Warm rhubarb and raspberry tart with Chantilly cream	£5.50
Banana and coffee vacherin served with a coffee anglaise	£5.50
Cointreau crème brûlée with shortbread	£4.75
Dark chocolate mousse with salted caramel	£5.50
Sticky toffee pudding with prune and Armagnac ice cream and walnut praline	£5.00

CHEESE SLATES

North Cerney Goat's Cheese, Oxford Blue, Somerset Brie, Godsells Farm Double Gloucester, Leonard Stanley Cheddar

All slates are garnished with biscuits, grapes, celery and apple slices.

Choose three cheeses for £6.50 or all five for £8.50.

HOT BEVERAGES

Espresso	£1.60 per cup	Hot chocolate	£2.60 per cup
Double espresso	£2.10 per cup	Pot of English breakfast tea	£2.10 per person
Cappuccino	£2.60 per cup	Liqueur coffees	£5.00 each
Latte	£2.60 per cup	Irish Whiskey, Dark Rum,	
Macchiato	£2.10 per cup	Brandy, Baileys, Cointreau,	
		Amaretto, Sambuca, Malibu	

A selection of fruit and herbal teas also available.

All of our food is cooked to order so some dishes may take longer to prepare.

We purchase ingredients as locally as possible and only use free-range eggs.

All prices are inclusive of VAT at current rate, but excludes service, which is at your discretion.

Please speak with a manager if you have any questions regarding allergies or GM foods.

03/10