

The Prancing Stag

Dessert Menu

Rhubarb & Mascarpone Tart - 9
Champagne poached rhubarb

Chocolate Delice - 8
Raspberry sorbet & honeycomb (gf, ve)

Affogato - 6
Vanilla ice cream, espresso & oat
biscuits* (add liqueur 3)

Sticky Toffee Pudding - 8
Salted caramel ice cream,
butterscotch sauce

Pineapple Tarte Tatin - 9
Coconut ice cream
(please allow 20 minutes)

The Cheese Board

Supplied by I.J. Mellis

3 cheeses 11
5 cheeses 16

Clava Brie

Smoked Gubbeen

Rainton Tomme

Hebridean Blue

Morbier

*Served with artisan biscuits, homemade
chutney, truffle honey, candied walnuts &
grapes
(g.f. biscuits available)*

To Accompany Your Cheese and Desserts (50ml)

Late Harvest Viognier Sauvignon Blanc,
Luis Felipe Edwards Dessert Wine 4.25

Banyuls Rimage, Domaine la Tour
Vielle, Red Dessert Wine 7.10

Château Bastor Lamontage, Sauternes,
Dessert Wine 7.50

Grüner Veltliner Icewine 9.50

Six Grapes Port, Graham's 4.50

Graham's 10y.o. Tawny 5.70

Graham's 20 y.o. Tawny 8.95

Pedro Ximenez 20y.o. 'Don Guido' sherry
8.75

Oloroso 15y.o. 'Dry Sack' sherry 7.95

Teas and Coffees

Espresso - 2.50

Liqueur Coffee
6.50

Coffee - From 3
Americano, Latte,
Flat White,
Cappuccino

Tea - 2.50
Breakfast,
Camomile, Earl
Gray, Peppermint,
Green Tea