

Trout Hotel

Desserts



DESSERTS

Fruit pudding, brandy custard	9.95
Baileys cheesecake, chocolate soil, baileys gel	9.95
Sticky toffee pudding, butterscotch sauce, date puree, vanilla ice cream	9.95
Vanilla crème Brulee, shortbread, pistachio ice cream	9.95
Custard pannacotta, almond, tuile biscuit	9.95
Apple Crumble & Custard	9.95

ICE CREAM

Chocolate orange sundae, orange sorbet, chocolate ice cream, orange gel, chocolate sauce, chantilly cream, biscuit crumb	£9.00
Honeycomb Sundae Honeycomb ice cream, butterscotch sauce, chocolate brownie, toffee popcorn, chantilly cream V	£9.00
Vanilla ice cream drizzled with Barbadillo Pedro Ximenez	£7.00
Ice creams – honeycomb, vanilla, chocolate, strawberry V 3 scoops	£5.50 or £2.00 per scoop
Homemade sorbets V 3 scoops	£4.50 or £1.75 per scoop

CHEESE

Cheddar, Brie, Smoked Wensleydale, water biscuits, celery, apple, grapes, homemade chutney	£12.00
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LIQUEUR COFFEES- with floated cream

Derwent – Lakes Distillery THE ONE	8.50
Irish – Irish whiskey	8.50
Gaelic- Scotch whiskey	8.50
Calypso- Tia Maria	8.50

MINI DESSERT & COFFEE

Choose either:	
Salted caramel chocolate brownie	
Carrot cake, cream cheese frosting	
Choux bun, chocolate sauce	
Lemon Tart	8.50

MINI DESSERT & SALTED CARMEL VODKA

Choose either:	
Salted caramel chocolate brownie	
Carrot cake, cream cheese frosting	
Choux bun, chocolate sauce	
Lemon Tart	8.50

DESSERT WINE

Chateau Jany, Sauternes France	
	Bottle 36.95
	50ml 5.75

On the nose, the wine has notes of grapefruit and lemon but also dried fruits apricot & mango. In the mouth it is rich and velvety

Clos Montblanc Late Harvest Spain	
	Bottle 36.95
	50ml 5.75

Aromas of dried figs, prunes & black fruit jam on the nose with nutty notes on the palate

*If you have any concerns relating to the allergens detailed below please speak to the restaurant manager prior to ordering: cereals containing gluten, eggs, fish, peanuts, soybeans, milk, nuts, celery, sesame, sulphates, lupin and molluscs. Due to normal kitchen operations we CANNOT GUARANTEE a 100% gluten-free environment. Our gluten-free products are cooked in a common kitchen with risks of gluten exposure. Our kitchen is not a GLUTEN/LACTOSE free environment