

P U D D I N G S

SELECTION OF HOMEMADE DESSERTS

Profiterole Tower, salted caramel cream
& warm chocolate sauce 6.50 (v)

Chocolate Meringue Pie
with lemon verbena ice cream 6.50 (v)

William Pears poached in red wine & autumnal fruits sorbet 6.50 (v, gf)

Apple & Quince Crumble
vanilla custard 6.50 (v)

Red Velvet Cheesecake & a mascarpone frosting 6.50 (v)

Affogato
2 scoops of vanilla ice cream with a shot of hot espresso 5.50 (v, gf)

Boatyard Sundae

See our blackboard for today's Sundae, 6.95 or half sundae 4.50

Mini Pudding

See our blackboard for today's mini 2.50

HOMEMADE ICE CREAMS

Homemade Ice Creams & Sorbet, 2 scoops 4.00, 3 Scoops 6.00

Real Vanilla, Nutella, Raspberry & Peach Ripple, Pineapple & Ginger Sorbet

CHEESEBOARD

Selection of cheeses with biscuits, fruit & chutney

1 cheese 5.50, 2 cheeses 7.50, 3 cheeses 9.50

Manx Vintage Cheddar Blue Stilton Guest Cheese

Churchill Reserve Port 2/5th Gill, 3.75 , or 200ml bottles 14.50

Ramos 10yr Tawny Port 2/5th Gill, 6.00

LIQUEUR COFFEES - 6.00

Delicious liqueur, freshly ground espresso coffee & Manx Cream

Irish (Whiskey), Italian (Amaretto), Calypso (Tia Maria)

Gaelic (Drambuie), Baileys, French (Brandy)