

BARNACLES RESTAURANT

DESSERT MENU

SPICED APPLE CHEESECAKE, candied toffee apple, burnt apple gel £8

WHITE CHOCOLATE AND ORANGE BREAD and BUTTER PUDDING, Bailey's custard £8

APRICOT FRANGIPAN TART, Apricot gel, fior di latte ice cream £8 (N)

YUZU CRÈME BRULÉE, cherry and orange biscuit £8 (GF)

SPICED POACHED PEARS, oat crumble with hazelnuts, blackberry gel, vanilla cream £8 (GF) (DFA) (N)

CHOCOLATE AND CHERRY TORTE, kirsch cream, cherry textures £8 (GF) (DFA) (N)

TRIO OF ICE CREAM (ask for today's selection) £6

Single scoop of ice cream £2

TRIO OF SORBET (ask for today's choices) £6 (V) (VEA) (DF)

Single scoop of sorbet £2

BARNACLES CHEESE BOARD, Local Sparkenhoe Farm cheeses,
house chutney, crackers, grapes, celery, (GFA) £10

DESSERT WINE AND PORT

Palazzina Moscato Passito Italy (dessert wine)	50ml £4.95	100ml £7.95	Bottle £18.50
Croft Port	50ml £4.95		
Croft Port LBV	50ml £7.50		

COFFEE AND TEA

Espresso single/ double £2.95 Americano £2.90

Cappuccino £3.95 Café Latte £3.95

Liqueur coffee (Frangelico, Tia Maria, Jameson's, Baileys, Courvoisier) £7.50

Selection of tea (English Breakfast, Earl Grey, Peppermint, Chamomiles, Green Tea) £1.95

**V = Vegetarian, VE/VEA = Vegan/Vegan alternative available, GF/GFA = gluten free/gluten free available,
DF/DFA = dairy free/dairy free available, N = Nuts**

We recognize that some of our guests have specific dietary needs. Please ask a member of our team before ordering, we will be happy to advise you and answer any questions.

We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens.

Although every care has been taken to remove all shell, shot and bones some small pieces may remain.

An optional 10% service is added to tables in excess of 8 guests. All customer gratuities are shared out equally amongst all staff.

On busy days food may be subject to a short wait. We appreciate your patience and hope you appreciate quality food and efficient service.