

P U D D I N G S

CRÈME BRULÉE £6.95

almond puff pastry straw
V D E G N

PRALINE BOMBE £6.95

Raspberries, warm chocolate sauce
V E D N

SUMMER PUDDING £6.95

Red berry sauce, clotted cream
V D G

PINEAPPLE CARPACCIO £6.95

Kiwi fruit, pomegranate, coconut sorbet
Vg V

MELTING CHOCOLATE FONDANT £7.95

marshmallow, vanilla ice cream
V G N E D *Please allow 15 minutes*

Sharing Puddings

A SELECTION OF
DAFFODIL PUDDINGS
(please ask for allergens)

- £16.00 -

Please allow 20 mins

H O M E M A D E I C E C R E A M S & S O R B E T S

- THREE SCOOPS *for* £6.00 -

ICE CREAM

vanilla / chocolate / strawberry

SORBET

raspberry / coconut / lemon

(please ask for allergens)

A R T I S A N C H E E S E S

A CHOICE OF THREE CHEESES £8.50 or FIVE CHEESES £12.50

Our cheeses are served with biscuits, celery, grapes and fruit chutney

(please ask for allergens)

MONTGOMERY CHEDDAR

cow's milk - hard

CERNEY ASH

goat's milk - soft - vegetarian

DOUBLE GLOUCESTER

cow's milk - hard- vegetarian

STILTON

cow's milk - blue - pasteurised
vegetarian

BATH SOFT

cow's milk - soft Brie style
pasteurised

THE DAFFODIL

DIGESTIFS & DESSERT WINE

DESSERT WINE

CARLO PELLEGRINO
PASSITO DI PANTELLERIA HALVES
SICILY, ITALY 15%

£9.50 (75ml) // £28.00 (bottle)

Vibrant notes of apricot and oranges
with a fresh orange peel

QUADY
ELYSIUM BLACK MUSCAT HALVES
CALIFORNIA, USA 15%

£10.50 (75ml) // £31.00 (bottle)

Luscious sweet oranges and apricots on the
palate with bittersweet orange marmalade notes
which balance well with the zesty citric acidity

CHÂTEAU DE SUDUIRAUT
CASTELNAU DE SUDUIRAUT SAUTERNES HALVES
BORDEAUX, FRANCE 13.5%

£12.50 (75ml) // £34.50 (bottle)

Rich and voluptuous with almonds,
honey and sweet candied fruits

PELEE ISLAND
VIDAL ICEWINE
ONTARIO, CANADA 8.5%

£12.50 (75ml) // £36.00 (bottle)

Smooth with rich, concentrated aromas of
apricots and peaches and notes of orange zest,
dried apricot and fig

COGNAC, BRANDY & ARMANAC

Extensive range available on request, including Calvados Boulard, Janneau Armagnac,
Martell and Remy Martin.

DESSERT COCKTAILS

SPICED PUMPKIN DAIQUIRI

Spiced rum, lime juice, pumpkin syrup

- £8.50 -

PEAR & ALMOND SHORT

Bourbon, amaretto, pear liqueur, almond syrup, vanilla

- £8.50 -

TROPICAL MARTINI

Vanilla vodka, mango juice, pineapple juice, lime juice

- £8.50 -

CARAMEL APPLE CIDER

Calvados, apple juice, caramel syrup, homemade spice mix

- £8.50 // £28 (for four people to share) -

ALLERGEN KEY

C Crustaceans Ce Celery D Dairy E Eggs F Fish P Peanuts G Gluten L Lupin N Nuts Mo Molluscs

Mu Mustard S Soya Sd Sulphur Dioxide SE Sesame Seeds V Vegetarian Vg Vegan Gr Garlic

THE DAFFODIL