



THE  
BLACK LION

## Desserts

Apple & blackberry crumble, hazelnut crumb, caramelised apple ice cream £9

Lillypuds Christmas pudding, brandy sauce, brandy snap £9

Mille feuille, candied clementine, white chocolate cremeaux, clementine gel,  
white chocolate ice cream £10

Burnt basque cheesecake, brown butter ice cream **GF** £9

Cheeseboard, quince jam, black pepper crackers, pomegranate, roast walnuts, red grapes £16.5

Saffron Dairy Ice Creams (**£3 per scoop**) **GF VGA**

*Vanilla, Strawberry, Chocolate, Rum and Raisin, Espresso, Double Cream, Butter Salted Caramel*

House sorbets (**£3 per scoop**) **GF**

*Blackberry, Blackcurrant, Sherbet Lemon, Pear* **GF**

## Afters

Affogato **GFA** £6.5 | Petit fours £5 *Pate de fruit, Hazelnut macaron, Blondie* **N**

## After Dinner Cocktails

Espresso martini £11

Irish coffee £7.9

Liqueur coffee

Tia Maria £7.9 | Baileys £9.9 | Disaronno £8 | Cointreau £7.9

## Dessert Wine

	100ml	Bottle
S240. Late Harvest moscato d'Asti "Palazzina" Piemonte, Italy	£8.3	£28.25
S241. Monbazillac, Domaine de Grange Neuve SW France		£40.5

## Ports

S246. Graham's "Six Grapes" Port Douro, Portugal		£44.5
S252. Graham's 10 Y.O. Tawny Port Douro, Portugal	£8.6	£59

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill