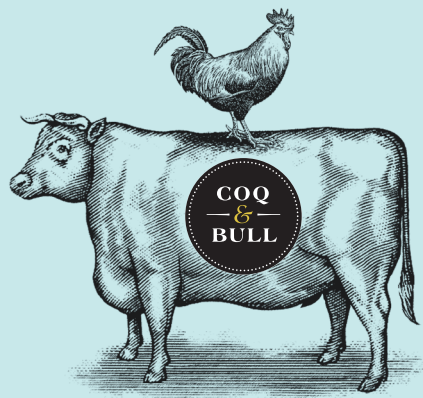


✧ GOOD, HONEST ✧
PUDS
&
PORT
✧✧✧

*The pleasures of the table are many and sweet;
the pleasures of good companionship
at table yet sweeter still*



{ www.clandeboyelodge.com }



✂ AFTER DINNER COCKTAILS ✂

£11.00

Espresso Martini

Absolut vanilla, Tia Maria, cane syrup and espresso coffee

French 75

Bombay Sapphire gin, lemon juice, cane syrup and prosecco

Chambord Bramble

Bombay Sapphire gin, Chambord liqueur, lime juice and cane syrup

French Martini

Absolut vodka, Chambord liqueur, lime juice, cane syrup and pineapple juice

Please ask if you would like to see our full range of cocktails

✂ ESPRESSO BASED COFFEES ✂

Caffè Americano, Espresso and Macchiato

£3.25 single | £3.75 double

Cappuccino, Caffè Latte, Flat White

£3.50

Caffè Mocha

£3.75

Rich Belgian hot chocolate

£3.75

with whipped cream

£4.00

✂ THOMPSON FAMILY TEA ✂

Our teas have been selected from the world-renowned gardens in Assam and Kenya to produce a finer taste and flavour.

Punjana original Irish blend tea

£3.00

Herbal and fruit blends

£3.00

Ask your server for details



✂ PUDS ✂

Our puddings are freshly made marvels.
Please don't deny yourself!

Plum tart with mascarpone, honey
and anglaise, fresh berries compote

£8.25

Sticky toffee pudding with caramelised
pineapple and dairy-free vanilla ice cream

£8.75 (VG)

Pannacotta with summer berries
and coconut crumb

£8.75 (GF option)

Chilled chocolate fondant with
salted butter caramel sauce

£9.25 (GF option)

Strawberry and champagne sorbet with
basil cream and vanilla shortbread

£9.50 (GF option)

✂ DESSERT WINE ✂

Served by the glass (75ml)

Late Autumn Harvest

£4.25

✂ PORT ✂

Churchill's Tawny port

£5.00

*If you have allergy concerns we'll be happy to provide
a menu listing the 14 key allergens found in our dishes.
Just ask any member of staff.*

