

Happy Endings

LEMON AND SESAME

Lemon custard, sesame sable, meringue, tuile, lemon curd, honey ice cream
£8

CHEESECAKE

Baked vanilla cheesecake, poached rhubarb, pistachio florentine, pistachio ice cream, rhubarb gel
£8

STICKY TOFFEE PUDDING

Marcliffe sticky toffee pudding, caramelised banana, banana ice cream, custard wontons, fudge sauce
£8

CHOCOLATE

Dark chocolate delice, sour cherry, griottines, salted chocolate, cocoa nib tuile, cherry sorbet
£8

HOME MADE ICE CREAMS AND SORBETS MADE ON THE PREMISES

ICE CREAMS

Vanilla, Chocolate, Praline, Sticky Toffee Pudding, Mango, Strawberry
Dairy Free Coconut & Vanilla, Vegan Vanilla

SORBETS

Mango, Raspberry, Cherry

FROZEN YOGHURTS

Blackberry, Mango

£7

CHEESE SELECTION

£10

(5 Cheeses)

ETHYCO FAIRTRADE COFFEE FROM CABER COFFEE CO.

AFFOGATO – £5.50

A Scoop of Vanilla Ice Cream Topped with a Shot of Hot Espresso

WITH MINTS AND TRADITIONAL FUDGE – £4 ESPRESSO – £3 CAPPUCCINO – £4
Flavoured Coffees - Vanilla, Caramel, Hazelnut, Gingerbread - £4.50

IRISH WHISKEY AND LIQUEUR COFFEES – £9

Dessert Wines

Bin 433 Noble Riesling, New Zealand 2016 - £10.00 per 125ml glass
Bin 435 Tokaji Aszu, 5 Puttonyos, Disznoko 2010 - £15.00 per 125ml glass
Bin 436 Muscat De Beaumes De Venise 2015 - £10.00 per 125ml glass
Bin 439 Chateau Carmes de Rieussec, Sauternes 2007 - £12.00 per 125ml glass
Bin 442 Recioto, Veneto 2010 - £17.50 per 125ml glass

We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting The Marcliffe: however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free. Please advise us in advance if you have any special dietary requirements.

I DO NOT BELIEVE IN A SERVICE CHARGE, HOWEVER IF YOU WISH TO LEAVE A GRATUITY
ALL STAFF SHARE IN OUR STAFF FUND – J S SPENCE, OWNER