

Happy Endings

ORANGE

Cointreau crème caramel, burnt orange, golden raisin puree, cardamom, orange crisp
£8

STRAWBERRY

Fresh and macerated Scottish strawberries, marshmallow, coconut Lamington, white chocolate sorbet
£8

PEAR AND CARAMEL

Vanilla poached pear, caramel mousse, olive oil cake, salted caramel ice cream
£8

ALMOND

Mascarpone mousse, crispy almond pastry, honey poached rhubarb, almond ice cream
£8

HOME MADE ICE CREAMS AND SORBETS MADE ON THE PREMISES

ICE CREAMS

Chocolate, Vanilla, Strawberry Cheesecake, Sticky Toffee Pudding, Salted Caramel,
Dairy Free Coconut and Vanilla

SORBETS

Mango, Raspberry, Cherry, Chocolate

FROZEN YOGHURTS

Blackberry, Blueberry

£7

CHEESE SELECTION

(5 Cheeses)

£10

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 435 Tokaji Aszu Puttonyos, Disznoko 2009 - £15.00 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