

# Desserts

## **CHEESES (Canterbury Cheesemakers)**

**Selection of British Cheeses from our Board, Served with Biscuits, Celery, Walnuts, Red Onion Chutney V**

**3 Slices 10**

**5 Slices 14**

## **STICKY TOFFEE PUDDING**

**Sticky Toffee Pudding with Dates, Warm Toffee Sauce & Vanilla Ice Cream 8**

## **PEARSON'S ETON MESS**

**Strawberries, Berry Coulis, Chantilly Cream, Homemade Meringues 8**

## **CREME BRULEE**

**Classic French Vanilla Crème Brulee 8**

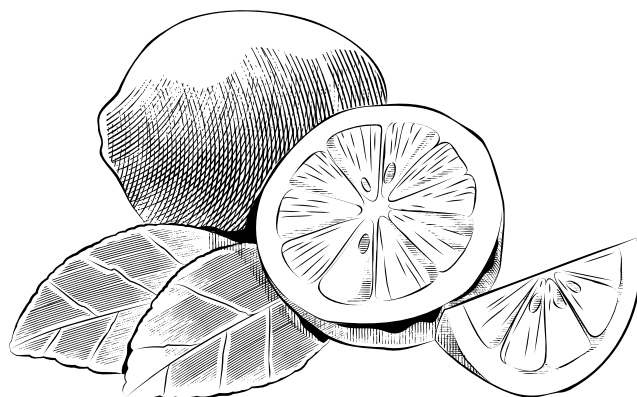
## **CHOCOLATE BROWNIE**

**Chocolate Brownie, White Chocolate Sauce, Vanilla Ice Cream 8**

## **ICE CREAM**

**Please ask for Today's Selection from Simply Ice Cream £3.50 per scoop**

**All our desserts are home made and cooked with love and passion**



# Pearson's Arms

## BRANDIES, COGNACS & ARMAGNACS

Janneau VSOP Armagnac	£8
Hennessy VS	£7
Hennessy XO	£25

### PORT

Cockburns Ruby	£5
Taylor's 20 year old	£7

## FORTIFIED WINES

	70ml	Bottle
<b>Tio Pepe, Palamino Fino, Portugal (Dry)</b>	£6	
Notes of roasted nuts and spices such as vanilla. On the palate fresh and agile with an easy step.		
<b>Amontillado, Spain (Medium)</b>	£7.5	
Amber colour, fascinatingly complex raisined, nutty, tangy nose and a flavour		
<b>Pedro Ximenez, Spain (Sweet)</b>	£9	
The nose seduces with intense dried fruit aromas of raisins, prunes & dates, coupled with brown spices of nutmeg and clove, this becomes reminiscent of Christmas cake.		
<b>Late Harvest, Sauvignon Blanc, Chile</b>	£6	£28
Full of honey, cinder toffee & ripe lemon flavours: unctuous & silky with a fresh finish		
<b>Côteaux du Layon, France</b>	£8	£40
A beautiful dessert wine of ripe yellow apple, quince & honey flavours		

## Dessert Cocktails

**Espresso Martini** £12

**Vanilla Vodka, Son of a Gun Coffee Liqueur, White Cacao, Double Espresso**

**Naughty Monkey** £12

**Salted Caramel Vodka, Creme de Banane, Aztec Chocolate Bitters, Half & Half (Milk & Cream)**

**After 8** £8

**Creme de Menthe, Vela Vodka, Cream & Dark Cacao**

