

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

LEMON

Mousse au Citron, Brittany Sable Biscuit & Coconut Chantilly 8.50

MILLE FEUILLE

Puff Pastry Vanilla Patissierre , Lavender Chantilly Fresh Strawberry ,Strawberry Gel 8.50

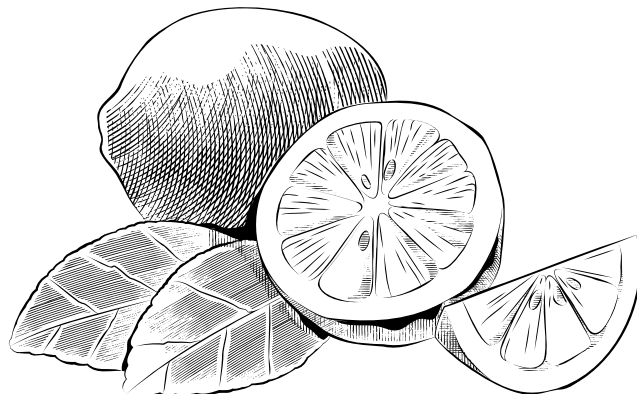
CHOCOLATE

Chocolate Mousse , Dark Chocolate Glaze Roasted Brazilian Nuts 7

ICE CREAM

Please ask for Todays 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
Tio Pepe, Palamino Fino, Portugal (Dry)	£6	
Notes of roasted nuts and spices such as vanilla. On the palate fresh and agile with an easy step.		
Amontillado, Spain (Medium)	£7.5	
Amber colour, fascinatingly complex raisined, nutty, tangy nose and a flavour		
Pedro Ximenez, Spain (Sweet)	£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.		
Late Harvest, Sauvignon Blanc, Chile	£6	£28
Full of honey, cinder toffee & ripe lemon flavours: unctuous & silky with a fresh finish		
Côteaux du Layon, France	£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

