



AYSGARTH FALLS HOTEL

HOMEMADE DESSERTS

TRADITIONAL CHRISTMAS PUDDING
With brandy sauce and winter berries £8.95

BAILEYS AND WHITE CHOCOLATE CHEESECAKE
With winter berries £9.95

BERRY PAVLOVA
With forest fruits, chantilly cream and fruit coulis £10.45

WHITE CHOCOLATE AND RASPBERRY CRÈME BRÛLÉE
With homemade shortbread £9.95 (GF)

WENSLEYDALE CHEESE SELECTION
Homemade apple chutney, grapes and local crackers. (GF)
3 Cheese Selection £13.95, 4 Cheese Selection £16.95,
5 Cheese Selection £19.95

AFTER DINNER DRINKS

NEGRONI £12
Beefeater Gin, Campari, Martini Rosso, Orange Twist

ESPRESSO MARTINI £12
Absolut Vanilla Vodka, Kahlua, Espresso

THE TEMPLAR'S CROSS £12
Woodford Reserve, Martini Rosso, Cointreau, Honey, Angostura Bitters, Orange Peel

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| Americano £4.50 | Grahams 10yr Tawny Port 25ml £6 |
| Latte £4.50 | Remy Martin VSOP 25ml £14 |
| Cappuccino £4.50 | Baileys 50ml £6 |
| Espresso £2.80 | Luxardo Limoncello 25ml £6 |
| Tea £2.30 | Single Malt Jura 25ml £7.50 |
| Irish Coffee £9.50 | Disaronno 25ml £4.50 |

(V) Vegetarian, (GF) Gluten-free, (VE) Vegan, (VOA) Vegetarian Option Available, (GFA) Gluten-free option available, (VEOA) Vegan Option Available, (N) Contains Nuts

Food Allergens & Intolerances: Before ordering any drinks or food, please speak with a member of the team about your requirements. Whilst we take care to preserve the integrity of our food, we operate a multi-ingredient kitchen where allergens are present, so there is a risk that food may come into contact with an undeclared allergen, or non-vegetarian/vegan item. Cooking equipment and preparation areas may be shared, and fried items may be cooked in frying oil containing allergens. Some fish may contain small bones.