



THE GREENHEAD
HOTEL

DESSERT MENU

Starred items (*) are included in the Pre-Fix menu.

Rhubarb & Custard £9.00

Paris brest, vanilla creme patissiere, poached rhubarb, rhubarb puree, rhubarb crisp

Lemon & Raspberry £9.00

Lemon & Verbena custard foam, raspberry sorbet, herb crumble

Local Cheese Board £11.00

Trio of Thornby Moor Cheese (made 30 miles from here) served with chutney & crackers

Cheeses: Blue Whinnow., Cumberland Farm Hard Cheddar, Crofton Semi-Soft

*Sticky Toffee Pudding £8.00

Traditional sticky toffee pudding, butterscotch sauce, Temon Farm golden delicious ice cream(v)

*Delice £8.00

Dark chocolate, sour cherry, cassis sorbet (gf)

*2 Scoops of Temon Barn ice cream or English Lakes Sorbet:

Temon Barn Ice Cream:

Golden Delicious
Mint Chocolate - Chip
Chocolate
Strawberries & Cream
Raspberry Ripple

English Lakes Sorbet:

Raspberry
Lemon
Cassis
Orange

£2.50 per scoop



DIGESTIFS:

Liqueur Coffee £6.50:

Choose from:

Irish Whiskey, Tia Maria, Cointreau, Brandy,
Baileys

Dessert Wine

Tokaji Late Harvest Cuvee (75ml) £5.75

LBV Bulas Port (50ml)
£4.00

V- vegetarian GF- Gluten Free DF- Dairy Free

GFA- can be adapted to be gluten free DFA- can be adapted to be dairy free

PLEASE MAKE US AWARE OF ANY DIETARY REQUIREMENTS PRIOR TO ORDERING.

AN OPTIONAL 10% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED ONTO THE BILL. PLEASE SPEAK TO YOUR SERVER IF YOU WISH TO OPT OUT. 100% OF THE SERVICE CHARGE AND CASH GRATUITYS ARE EVENLY SPLIT BETWEEN ALL EMPLOYEES.