THE BONNY COMET

Dessert Menu

Desserts

Digestifs

Sticky toffee pudding, butterscotch sauce (VGA) 7.50

Banoffee Mille Feuille & spun sugar (V) 7.50

Black forest roulade, strawberry sorbet (GF/V) 7.50

White chocolate tart, roasted pineapple, caramelised chocolate shards, chantilly cream, honeycomb (V) 7.50

Traditional raspberry trifle (V) 7.50

Cheese board, Northumberland original cheddar, smoked brie, Yorkshire Blue,

pickled celery, spiced plum chutney, grapes, sourdough crackers (V) 10

Dessert Wine

Elysium Black Muscat, California 75ml 8

A rich and fruit dessert wine from Quady, Elysium Black Muscat has notes of cherry and strawberry.

Sauvingnon Blanc, Chile 13% ABV 75ml 8

Late picked grapes from coastal vineyards. Perfect with cheese or fruity desserts.

Bulas Ruby Port 19.5% abv (50ml) 3.50

Bulas 10yr Tawny Port 20% abv (50ml) 5.50

Grahams, Six Grapes, Reserve Port 20% ABV (50ml) 5

Please advise your server of any food allergies or intolerances . Food is prepared in a kitchen where nuts are used. Given notice, we can usually cater to specific requirements. GF- Gluten Free, GFA- Gluten Free Available, V- Vegetarian, VG= Vegan A discretionary service charge of 10% will be added for parties of 8 or more.

French Martini Chambord, vodka, vanilla, pineapple 10

Amaretto Sour amaretto, orgeat, lemon, bitters 10

Espresso Martini vodka, coffee, vanilla, brown sugar 10

Coffees

All made with Rounton, sustainably sourced coffee and whole milk. Alternative milks available.

Alcoholic Coffee made with double cream 7

Amaretto, Hennesy brandy, Havana Especial, Bushmills Original, Baileys.

Iced Coffee 4.00

Americano 3.10

Flat White, Cappuccino, Latte 3.60

Macchiato 3.10

Espresso 2.20

Events

Live Music. Annabel Pattinson. 6:30pm, Easter Sunday.

Burgers & Beers Supper Club. 4th April. A family friendly night of juicy burgers, a load of bonny sides and a specially curated beer list.

Wine Club. 11th April. An industry expert will guide us through an evening of 5 international wines paired with an Asian inspired tapas baord. £40pp.