

THE BONNY COMET

May Dessert Menu

Desserts

Sticky toffee pudding, butterscotch sauce (VGA) 7.50 ●

Egg custard tart, poached rhubarb (V) 7.50

Eton mess cheesecake, (V) 7.50 ●

Lemon posset, sea buckthorn jelly & granola (V) 7.50 ●

Selection of ice creams or sorbets 3 scoops (VGA) 5 ●

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.

Sauvignon 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.

Digestifs

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, Hennessy 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. Missing Cats Duo. 6:30pm, Sunday 5th May.

Nose to tail Supper Club. 9th May. A 5 course menu showcasing the most unusual and often overlooked cuts of meat. £45pp.

Wine Club. 13th June. Calvin from local drinks shop, The Rare Drop to will bring you a night of natural wine tasting. Paired with cheese & charcuterie. £40pp.