

THE FARMHOUSE
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Dessert Menu

Desserts

(GF) Fresh Strawberries £6.95

Guernsey Double Cream or Homemade Vanilla Ice Cream

(GFA) Iced Lemon Soufflé £6.50

Homemade Shortbread

Dark Chocolate and Peppermint Delice £6.95

Macerated Cherry Compote

Apple and Rhubarb Tart £6.95

Crème Anglaise

Homemade Vanilla and Raspberry Cheesecake £6.50

Warm Chocolate Fondant £6.95

Baileys Ice Cream

(Please allow up to 20 minutes)

(VE) (GF) Mango Panna Cotta £6.95

Caramelised Pineapple, Malibu Syrup, Desiccated Coconut

(GF) Selection of Homemade Ice Creams and Sorbets £4.75

(GFA) Artisan Cheese Platter with 10 Accompaniments £9.95

VE = Vegan. V = Vegetarian. GF = Gluten Free. GFA = Available Gluten Free On Request. Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.

After-Dinner Cocktails

Grasshopper £8.50

*Crème de Menthe, Crème de Cacao, Fresh Cream,
Guernsey Milk, Chocolate and Mint Garnish*

Toasted Almond £9.95

Cognac, Amaretto, Guernsey Cream, Crushed Almonds

Chocolate Orange £9.25

*Dark Chocolate Liqueur, Curacao Orange Liqueur,
Guernsey Cream, Milk, Chocolate and Orange Garnish*

Espresso Martini £9.95

Double Espresso, Vodka, Kablua, Sugar Syrup, Coffee Beans

Pink Lady £9.25

Strawberry Liqueur, Vanilla Vodka, Fresh Cream

*Please enquire about our choice of Dessert Wines, Vintage Ports,
Liqueurs, Brandies, Single Malt Whiskies, Fairtrade Teas and Coffees*