

THE FARMHOUSE  
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Autumn Dessert Menu

## Desserts

**(GF) Fresh Strawberries £6.95**

*Guernsey Double Cream or Homemade Vanilla Ice Cream*

**White, Dark & Milk Chocolate Indulgence (To Share) £13.95**

*Magnum, Brownie, Tart and Panna Cotta*

**Lemon Tart £6.95**

*Raspberry & Meringue Ice Cream, Sugar Glass Shard*

**Seasonal Berry & Vanilla Cheesecake £6.95**

*Fresh Guernsey Cream*

**Warm Chocolate Fondant £6.95**

*Nougat Ice Cream*

**(GFA) Caramel Crème Brûlée £6.50**

*Hazelnut Biscotti*

**Apple Tarte Tatin £6.95**

*Calvados Syrup, Vanilla Ice Cream*

**(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 £8.95**

*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 £8.95**

*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*