



# DIGESTIFS & DESSERT WINE

## DESSERT WINE

CARLO PELLEGRINO,  
PASSITO DI PANTELLERIA HALVES  
SICILY, ITALY 15%,

£9.50 (75ML) // £28.00 (BOTTLE)

*Vibrant notes of apricot and oranges with  
a fresh orange peel.*

QUADY, ELYSIUM BLACK MUSCAT  
HALVES CALIFORNIA, USA 15%,  
£10.50 (75ML) // £31.00 (BOTTLE)

*Luscious sweet oranges and apricots on the palate with  
bittersweet orange marmalade notes which balance well with  
the zesty citric acidity.*

CHÂTEAU DE SUDUIRAUT, CASTELNAU DE  
SUDUIRAUT SAUTERNES HALVES  
BORDEAUX, FRANCE 13.5%,

£12.50 (75ML) // £34.50 (BOTTLE)

*Rich and voluptuous with almonds, honey and  
sweet candied fruits.*

PELEE ISLAND, VIDAL ICEWINE  
ONTARIO, CANADA 8.5%  
£12.50 (75ML) // £36.00 (BOTTLE)

*Smooth with rich, concentrated aromas of apricots and  
peaches and notes of orange zest,  
dried apricot and fig.*

## COGNAC, BRANDY & ARMAGNAC

*Extensive range available on request, including Calvados Boulard, Janneau Armagnac, Martell and Remy Martin.*

## DESSERT COCKTAILS

SPICED PUMPKIN DAIQUIRI

*Spiced rum, lime juice, pumpkin syrup  
- £8.50 -*

PEAR & ALMOND SHORT

*Bourbon, amaretto, pear liqueur, almond syrup, vanilla  
- £8.50 -*

TROPICAL MARTINI

*Vanilla vodka, mango juice, pineapple juice, lime juice  
- £8.50 -*

CARAMEL APPLE CIDER

*Calvados, apple juice, caramel syrup, homemade spice mix  
- £8.50 // £28 (for four people to share) -*

### ALLERGEN KEY

(c) Crustaceans (ce) Celery (d) Dairy (e) Eggs (f) Fish (p) Peanuts (g) Gluten (l) Lupin  
(n) Nuts (mo) Molluscs (mu) Mustard (s) Soya (sd) Sulphur Dioxide  
(se) Sesame Seeds (v) Vegetarian (vg) Vegan (gr) Garlic

THE DAFFODIL



## P U D D I N G S

### P U D D I N G S

TONKA BEAN CRÈME BRULÉE  
*almond puff pastry straw (V, D, E, G, N)*

£6.95

SPICED PUMPKIN CHEESECAKE  
*crème fraîche, caramel sauce (V, G, D)*

£6.95

WARM PEAR & ALMOND TART  
*chocolate ice cream (V, D, N, E)*

£6.95

PINEAPPLE & MANGO CARPACCIO  
*kiwi fruit, pomegranate, coconut sorbet (VG, V, SD)*

£7.95

MELTING CHOCOLATE FONDANT  
*marshmallow, marmalade ice cream (V, G, N, E, D)*  
*'please allow 15 minutes'*

£8.00

*Sharing Puddings*  
*please allow 20 mins*

A SELECTION OF DAFFODIL PUDDINGS  
*(please ask for allergens)*  
- £16.00 -

APPLE TART TATIN  
*vanilla ice cream, caramel sauce*  
*(V, G, D)*  
- £16.00 -

### I C E C R E A M S & S O R B E T S

- THREE SCOOPS for £6.00 -

#### ICE CREAM

*vanilla / chocolate / marmalade*

#### SORBET

*raspberry / coconut / lemon*

*(please ask for allergens)*

### A R T I S A N C H E E S E S

A CHOICE OF THREE CHEESES £8.50 or FIVE CHEESES £12.00  
*(Our selection of cheeses changes daily so please ask for today's range and allergens)*  
*Served with biscuits, celery, grapes and fruit chutney*

### P O R T

#### BARROS OLD TAWNY

19.5%, £7.50 (75ml) // £16.00 (375ml) // £30.00 (bottle)

*a soft silky texture with aromas of dried fruits gently balanced by light vanilla and chocolate notes*

THE DAFFODIL