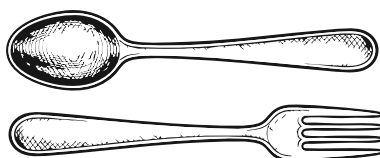


THE Noble Goose

BY BLACKWELLS

DESSERTS





Desserts

Banana Ice Cream Sandwich, Miso Caramel, Lime Curd	9
Coconut Panna Cotta, Cranberry & Yoghurt	9
Rhubarb & White Chocolate Trifle	10
Croxtan Manor Stilton, Pear Cake, Poached Pear	12
Pistachio Frangipane Tart, Blood Orange, Dark Chocolate Sorbet	12

HOT DRINKS

Tea - Breakfast, Earl Grey, Mint, Green, Red Berry	3
Espresso	3
Double Espresso	4
Americano	3.5
Cappuccino	4
Latte	4
Flat White	4
Hot Chocolate	4
Liqueur Coffee - Irish, Calypso, Baileys, French	7

PORT & DESSERT WINE

Moelleux, Chateau des Valentons Canteloup, Bordeaux, France	50ml 5.5	45
Golden yellow, with honey on the nose. This is perfect alongside anything sweet.		
Recioto Della Valpolicella Classico, Lenotti, Italy (500ml)	50ml 8	68
A red dessert wine bursting with cherry, fig and chocolate.		
Messias Tawny Port, Portugal (VG)	50ml 6	50
Notes of raisin and roasted nuts, this leaves jammy red fruits on the palate for a substantial finish.		
Messias Colheita 2007 Port, Portugal (VG)	50ml 8.5	70
A golden red colour with ripe fruit and spice throughout for a protracted finish.		

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We are a fresh food kitchen and can amend our dishes to suit all needs,
please let our team know about any dietary requirements