

# The Brownlow Arms

## Hough on the hill

### *Dessert menu*

Sticky toffee soufflé, salted caramel ice cream

Lemon and stem ginger cheesecake, stem ginger ice cream, pistachio dacquoise

Pain d'épices and Madagascan vanilla baked Alaska, candied pecans, orange curd

Dark chocolate marquise, chocolate melting biscuits, black cherry sorbet, cherry brandy compote

Traditional bread and butter pudding, Pedro Ximénez raisins, vanilla crème anglaise

£10.95

Ice cream- Vanilla, stem ginger, white chocolate (£2.95 per scoop)

Sorbet- Blueberry, lemon, black cherry (£2.95 per scoop)

### *Selection of cheeses*

Served with water biscuits, Bloomsbury bread, beetroot chutney, celery, grapes

Baron bigod, Vintage red fox, Cropwell Bishop stilton, Lincolnshire poacher, Rosary goat

£16.95

### *Selection of Petit Fours*

Selection of petit fours and treats for two £7.00

### *Coffee & Tea*

Americano £3.20, latte £3.20, latte macchiato £3.30, cappuccino £3.30, espresso £2.90 (double £4.80)

Espresso macchiato £3.20, mochaccino £3.30, hot chocolate £3.30, pot of tea £3.00

**We are unable to list all of our ingredients in every dish so please inform us if you have any allergies/dietary requirements**