

## Cocktails

Salted Caramel Espresso Martini 14.95  
Old Fashioned 12  
Negroni 11



## Digestif

Courvoisier XO 18.45  
Johnnie Walker Blue 14.90  
Remy VSOP 6.65  
Taylor's Ruby Port 6.65  
Amaretto Disaronno 6.25

# *The* ANGLESEA ARMS

## DESSERT MENU

Sticky toffee pudding, butterscotch sauce, clotted cream ice cream (v) 8.5

Cranachan, raspberries, toasted oats, maple syrup (v) 8.5

Vegan chocolate mousse, mulled cherries, honeycomb 8.5

Plum and cinnamon pavlova, candied pistachio (v) 8.5

Seasonal British cheese board, Spiced pear chutney, truffle honey, salted cracker 15

## HOT BEVERAGES

Tea 2.75  
(Ginger lemon, Green tea, Fresh mint, Earl grey)  
Americano 2.90  
Cappuccino 3.15  
Espresso single 2.50  
Espresso double 3  
Latte 3.15  
Macchiato 2.9

## DESSERT WINE

Domaine de Valcros Banyuls Rimage 27  
*125ml - 7.25*  
Monbazillac, Domaine de l'Ancienne Cure 24.5  
Sauternes, Château Filhot 2eme cru Classé 44.5

