

# WALMER CASTLE

FREEHOUSE EST. 1845

## Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream (V) £9.5

VALRHONA CHOCOLATE MOUSSE, orange shortbread (Gf) (V) £9.5

AFFOGATO, vanilla ice cream, espresso (Gf) (V) £8 (*Add Idle Assembly Rum* £12.5)

APPLE & BLACKBERRY CRUMBLE, Cornish clotted cream (V) £9.5

A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg) £3 per scoop

ENGLISH CHEESEBOARD, Pitchfork cheddar, Northern blue, Wigmore, quince jelly, grapes, artisan crackers (Av. V)  
(Av. Gf) £14

ESPRESSO MARTINI, vodka, Kahlua, fresh ground coffee £11.5

A selection from Harris Vintners  
(please ask the team for a full list)

(30 ML)

LOUIS ROQUE, LA VIELLE PRUNE £11

LOUIS ROQUE, LA VIELLE NOIX £10

PAUL GIRAUD, NAPOLEON £14.5

HORS D'AGE, MEDAILLE D'ARGENT PARIS 2014 £15

POIRE WILLIAMS, EAU-DE-VIE £10

A small selection of our most popular pudding wines, ports and digestifs (please ask for our drinks list for the full range)

## Pudding Wines (75ml)

SAUTERNES, Romer du Hatoy, France 2016 £12

ROYAL TOKAJI, Late Harvest, Hungary 2017 £12

PASSITO SAGRANTINO DI MONTEFALCO, Italy 2017 £18.5

Port (75ml)

GRAHAM'S 10 years old £15

Digestif (25ml)

Grappa

GRAPPA DI BASSANO £8

GRAPPA DI AMARONE £10

V: Vegetarian Vg: Vegan Gf: Gluten free

Av. Gf / Vg: Available Gluten free / Vegan please ask your server

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.