

SWEET STUFF

TART OF THE DAY. 6.25

CHOCOLATE ST EMILION
Mascarpone Cream
& Crushed Amaretti. 6.25

CRÈME BRULEE
with Shortbread. 5.95

RASPBERRY SEMIFREDDO
with Nut Praline, Chantilly Cream &
Raspberry Coulis . 6.25

SHERRI'S MOM'S CHEESECAKE
with Toffee Sauce & Nut Praline. 5.95

"AFFOGATO"
Homemade Vanilla Ice Cream,
Monmouth Espresso Shot & Cantucci. 7.95
Add a shot of Liqueur. 3.00

HOMEMADE ICE CREAM & SORBET.
2.00/scoop

HOMEMADE CANTUCCI
with Vin Santo. (50ml) 6.25

LIQUEUR COFFEE. 5.95

DESSERT WINES

2013 Peter Lehmann Botrytis Semillon,
Barossa Valley, Australia. 3.95
2013 Montes Alpha Late Harvest
Gewurtztraminer, Chile. 3.95
1997 'Amber' Rivesaltes, Cazes,
France.4.25
Bottle 375ml 28.95
2010 Muscat de Rivesaltes, Cazes,
Roussillon, France.
50ml 4.25 / Half Bottle 375ml 29.95
2009 Schloss Vollrads Riesling Auslese,
Rheingau, Germany. 6.95

CHEESE

From Hamish Johnston

PERL WEN
Cardigan, West Wales

This modern Welsh cheese has the fresh citrus
but creamy flavour of Caerffili with an
underlying hint of sea salt.

LYBURN GOLD
WILTSHIRE

A great cheddar with a creamy smooth texture
and very small holes. it is a washed curd
cheese, more continental, closer to a Gouda.

MRS TEMPLE'S BINHAM BLUE
Norfolk

Soft blue veined cheese, produced using
pasteurise milk
From Holstein Friesian & Swiss brown cows.

TICKLEMORE GOATS CHEESE
Devonshire

Ticklemore Goat is a subtle, mild and fresh
tasting goats cheese without an often
associated strong aroma. It is a moist, yet
crumbly texture, allowing a full, floral,
herby and zesty palette with a subtle lemony
taste.

All the above are served with
Miller's Damsel's Biscuits &
House Made Chutney.
Small 8.50 / Large to share. 14.95

THE MISTLEY
THORN
RESTAURANT & ROOMS

DIGESTIFS

BRANDIES ETC (25ml)
Courvoisier VS Cognac. 2.90
Remy Martin VSOP Cognac. 3.85
Janneau VSOP Grand Armagnac. 4.10
Calvados, Grand Solage, Boulard.4.60
Frangelico. 3.30
Allegrini Grappa di Amarone. 4
Bruno Pilzer Grappa Traminer. 4

WHISKEY (25ml)
Famous Grouse. 2.90
Jamesons. 3.00
J&B Rare. 3.00
Macallan Gold 10 Year. 4.00
Glenfiddich 12 Year. 4.00
Cragganmore 12 Year. 4.00
Glenkinchie 12 Year. 4.00
Dalwhinnie 15 Year. 4.00
Laphroaig 10 Year. 4.50
Oban 14 Year. 4.50
Nikka From The Barrel. 4.95
Talisker 10 Year. 4.95
Lagavulin 16 Year. 4.95
Yamazaki 12 Year. 5.95

PORTS (50ml)
Taylors LBV. 4.20
Cockburn's Ruby. 4.00
Porto Quinta do Infantado LBV. 4.75
Sandeman 10 Year Douro Tawny Port. 5.00
Sandeman 20 Year Douro Tawny Port. 8.50

LIQUEURS (25ml)
Amaretto di Saronno. 3.30
Cointreau. 3.40
Grand Marnier. 3.50
Tia Maria. 3.40
Kahlua. 3.20
Drambuie. 3.50
Limoncello. 3.20
Benedictine. 3.50
Bailey's. (50ml) 3.90

Prices include VAT at 20% - Gratuities at your discretion, all gratuities go to our team. A discretionary 10% service may be added to parties of 8 or more. Ask any member of staff and they will be happy to discuss any information about food allergens