



THE BLUE LION
East Witton

PUDDING MENU

Iced liquorice terrine with roast fig	£6.95
Glazed raspberry crème brûlée	£6.95
Dark chocolate mousse with salted caramel and crème fraiche	£7.95
Sticky toffee pudding with clotted cream ice cream, butterscotch sauce	£6.95
Milk chocolate and amaretto tart with coffee cream and caramel sauce	£6.95
Baked meringue with Yorkshire strawberries and strawberry ice cream	£6.95
Steamed treacle sponge pudding with vanilla custard	£6.95
A selection of homemade ice cream	£6.50
A selection of sweets and sauces on one plate	£14.25

Savoury

Blue cheese rarebit toasted on homemade walnut bread	£6.25
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Dessert Wines

70ml glass bottle

Bin 89 Moscatel-Bodegas Sarria, Navarra, Spain	£6.25	50cl £30.50
Soft and succulent with enough acidity to keep the apricot and mandarin flavours		
Bin 90 Monbazillac Domaine De L'Ancienne Cure, Bergerac, France	£4.95	37.5cl £22.50
A very similar style to Sauternes, just with a bit more weight and body from Bergerac region		
Bin 91 Vin de Constance, Klein Constantia, South Africa		50cl £95.00
Probably the best dessert wine outside of France. This is a famous small production classic		