



THE BLUE LION INN

East Witton

Sample Dessert Menu

Iced liquorice terrine with roast fig	£7.95
Passion fruit cheesecake, yogurt and mango salsa, mango sorbet, passion fruit curd	£7.25
Warm pecan pie, caramel sauce and sticky toffee ice cream	£8.25
Sticky toffee pudding with clotted cream ice cream, butterscotch sauce	£7.50
Confit Yorkshire strawberries, clotted cream ice cream, strawberry soup and toasted Italian meringue	£7.50
Baked lemon tart, lemon macaroon, mascarpone sorbet	£8.25
Wildflower honey pannacotta, confit peach and fresh raspberries	£7.50
A selection of homemade ice cream	£6.50
A selection of sweets and sauces on one plate	£17.50

Savoury

Blue cheese rarebit toasted on homemade walnut bread	£7.80
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Dessert Wines

	70 ml glass	Bottle
Bin 83 Moscatel-Bodegas Sarria, Navarra, Spain Soft and succulent with enough acidity to keep the apricot and mandarin flavours	£6.25	£30.50 50cl
Bin 84 Monbazillac Domaine De L'Ancienne Cure, Bergerac, France A very similar style to Sauternes, just with a bit more weight and body	£4.95	£22.50 37.5cl



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Bin 85 Vin de Constance, Klein Constantia, South Africa Probably the best dessert wine outside of France. This is a famous small production classic	£95.00 50cl
Bin 86 Sweet Carolyn, Vonderling, Voor Paardeberg, South Africa A light fruity style, delicious on its own or with fruit desserts	£40.00 50cl
Bin 64 Cline Cellars Late Harvest Mourvedre, Contra Costa County, California, USA A rare treat, sweet red wine, fortified, delicious with cheese or chocolate dessert	£42.00 37.5cl