

MIDDLETHORPE HALL

PUDDINGS

with suggested accompanying wines

Forced Rhubarb

stem ginger, vanilla, meringue

(G, D, E)

Château Coutet, Barsac, 2017 (70ml)

Pineapple

white chocolate, coconut, Malibu

(G, D, E, V)

Nivole, Moscato d'Asti, Chiarlo, D.O.C.G., Piedmont, 2020 (70 ml)

Chocolate and Caramel Tart

rum and raisin ice cream

(G, D, E, N)

Pedro Ximenez Cardenal Cisneros Romate (50 ml)

***A Selection of Four British Cheeses,
plum chutney, Guinness and black treacle sourdough,
grapes, homemade crackers***

(D, N, SE, G, E)

A Selection of delicious and unusual Ice-creams and Sorbets

(D, E, N, SE, G)



***'Ethically-sourced' Cafetière Coffee, Cappuccino or Espresso
with sweetmeats £7.00***

ALLERGEN KEYS

*(G) contains Gluten
(CE) contains Celery
(E) contains Eggs
(L) contains Lupin
(D) contains Dairy
(SD) contains Sulphites
(C) contains Crustaceans*

*(M) contains Molluscs
(MU) contains Mustard
(N) contains Nuts
(P) contains Peanuts
(SE) contains Sesame
(S) contains Soya
(F) contains Fish
(V) Vegetarian*

SPECIAL DIETS, ALLERGIES AND GENETICALLY MODIFIED FOOD:

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel.

Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.

Whenever possible, Chef will be pleased to offer alternatives to the dishes shown above for guests staying for a longer visit, or who prefer a different style of cooking.

A discretionary 12.5% service charge will be added to your final account.