

.....**The Peacock Inn**.....
Dessert Menu

Chocolate Soufflé

Please allow 20 minutes preparation time 14.

Frangelico Cupcake Turnover 9.

Fresh Berries & Cream 9.

Caramel Rice Pudding

in chocolate cup 9.

Pumpkin Cheesecake 9.

Cheese Plate

Chef's selection of 3 artisanal cheeses
served with dried figs, berries, and crackers 19.

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Dessert Menu

After Dinner Drinks

Coffee 5.

Espresso, Cappuccino, Latte,
French Press 6.

Seasonal Tea Selection 5.

Earl Grey, English Breakfast, Chamomile, Peppermint, Jasmine
Silver (Green), Mao Feng Shui (Green)

Cordials & Liqueurs 16.

Amaretto, Baileys, Frangelico, Pernod,
Grand Marnier, Chambord, Sambuca

Ports & Sherries 16.

Croft, Cockburn, Taylor Fladgate, Oloroso & Pedro Ximenez

Brandy, Cognac, Armagnac 22.

Courvoisier, Remy Martin, Hennessy, Jean Fillioux

Sauternes & Late Harvest 20.

Montes Late Harvest Gewurztraminer,
Chateau Coutet Sauternes

2016 Vintage Port Flight 40.

a tasting of four premier port producers from the 2016 vintage
Warres, Croft, Fonseca & Taylor Fladgate

Dessert Cocktails

Pumpkin Pie Martini 16.

Bailey's Pumpkin Spice, Stolli Vanilla Vodka,
Pinnacle Pumpkin Vodka, Crème de Cacao

Whiskey Spiced Coffee 16.

House spiced bourbon, Licor 43, coffee to fill, whipped cream

