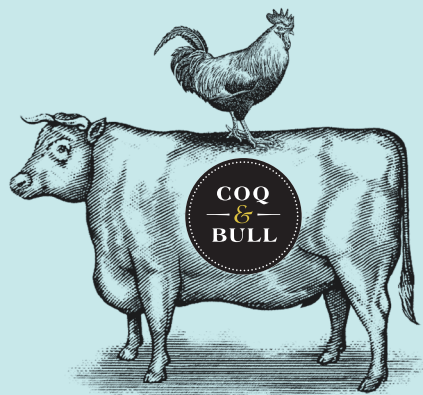


GOOD, HONEST
PUDS
&
PORT
✿

*The pleasures of the table are many and sweet;
the pleasures of good companionship
at table yet sweeter still*



{ www.clanbeylodge.com }



AFTER DINNER COCKTAILS

£8.25

Espresso Martini

Absolut vodka, Kahlua and espresso

French 75

Bombay Sapphire gin, lemon juice, cane syrup and prosecco

Coole Swan Silk

Absolut vanilla, Coole Swan, amaretto, and an orange twist

Hazelnut Cream

Frangelico, Tia Maria, Bailey's Irish Cream and a lemon twist

Please ask if you would like to see our full range of cocktails

ESPRESSO BASED COFFEES

Caffè Americano, Espresso and Macchiato

£2.85 single | £3.35 double

Cappuccino, Caffè Latte

£2.95

Caffè Mocha

£3.35

Rich Belgian hot chocolate

£3.15

with whipped cream

£3.65

THOMPSON FAMILY TEA

Our teas have been selected from the world-renowned gardens in Assam and Kenya to produce a finer taste and flavour.

Punjana original Irish blend tea

£2.75

Herbal and fruit blends

£2.75

Ask your server for details

PUDS

Our puddings are freshly made marvels.
Please don't deny yourself!

Luscious, lightly-spiced chocolate, black pepper
and coffee mousse with a brandy snap (V)

£8.50

Brandy poached, rhubarb and mascarpone
crème brulée (V)

£6.95

Cinnamon pear crumble with double cream (V)

£6.75

White chocolate and cranberry bread & butter pudding (V)

£7.75

Selection of Drayne's Farm ice creams (V)

£6.75

CHEESE

A trio of local cheeses featuring Ballylisk Triple Rose extra cream and smoked Brie-style soft cheeses for a delicious and decadent taste. Accompanied by the legendary, creamy Sperrin blue. Served with oatcakes, Armagh apple chutney and breadsticks

£8.75

DESSERT WINES

Served by the glass (75ml)

Muscat Beaume de Venise

£4.50

Duc de Castillac

£4.25

PORT

Churchill's Tawny port

£5.00

If you have allergy concerns we'll be happy to provide a menu listing the 14 key allergens found in our dishes. Just ask any member of staff.

