

GOOD, HONEST  
PUDDS & PORT



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

AFTER DINNER COCKTAILS

£9.50

Espresso Martini

Absolut vodka, Kahlua and espresso

French 75

Bombay Sapphire gin, lemon juice,  
cane syrup and prosecco

Chambord Bramble

Bombay Sapphire gin, Chambord liqueur, lemon juice  
and cane syrup

French Martini

Absolut vodka, Chambord liqueur and pineapple juice

*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*

PUDDS

Banana and pecan sticky toffee pudding,  
butterscotch sauce, crème fraiche - £7.25

Passion fruit tart, lemon curd sauce  
and hazelnut praline - £8.00

Autumn fruit pavlova, vanilla cream  
and blackberry puree - £7.50

Hot chocolate and salted caramel pudding,  
chocolate salted caramel ice cream - £8.50

CHEESE

A trio of Irish cheeses featuring Cashel Blue,  
Gubeen Smoked and Cahills Porter,  
served with oatcakes, Armagh apple  
chutney - £9.25

DESSERT WINES

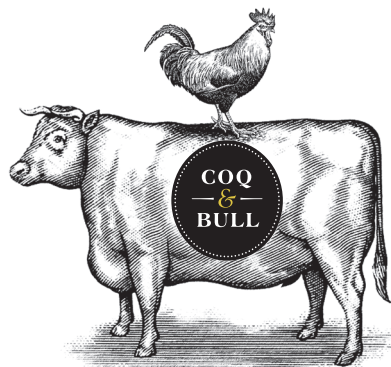
*Served by the glass (75ml)*

Muscat Beaume de Venise - £4.50

Late Autumn Harvest - £4.25

PORT

Churchill's Tawny port - £5.00



{ [www.clanbeylodge.com](http://www.clanbeylodge.com) }

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.

FRIDAY & SATURDAY DINNER AND SUNDAY LUNCH, MINIMUM ORDER 2 COURSES PER GUEST.

06.10.20