

# WHIN STONE VIEW

## DESSERT MENU

### **STICKY TOFFEE PUDDING £7.00**

Home baked sticky toffee pudding served with butterscotch sauce and vanilla ice cream

### **WAFFLE £7.00**

Belgian waffle, cinnamon butter, pecans, Chantilly cream, blackberries, coconut and tamarind caramel

### **TREACLE TART (VE AVAILABLE) £6.50**

Warm treacle tart served with blueberries and custard

### **STRUDEL £7.50**

Apple strudel served with clotted cream

### **YOGHURT (GF) £6.50**

Baked vanilla yoghurt served with a forest fruit compote

### **BAKEWELL £6.50**

Bakewell slice served with vanilla ice cream

### **BROWNIE (GF AVAILABLE) £6.50**

Chocolate orange brownie served with white chocolate ice cream

### **CHEESE (GF AVAILABLE) £9.50**

Selection of cheese, sourdough crackers, apple chutney and grapes

### **ICE CREAM (GF) £5.50**

3 scoop of ice cream, choose from : Vanilla, White chocolate, raspberry ripple, chocolate, strawberry or salted caramel

Our food is locally sourced where possible and cooked to order. Please allow our chefs time during busy periods to ensure the quality of your dish. Menu subject to change. All prices correct at time of print and inclusive of vat. There are a number of recognised allergens used in our kitchen, if you are concerned please inform us and we can offer detailed information regarding our menu.

# HOT DRINKS

## COFFEE, TEA & HOT CHOCOLATE

<b>ESPRESSO</b>	<b>£2.50</b>
<b>AMERICANO</b>	<b>£2.60</b>
<b>AMERICANO</b> milk / cream	<b>£2.70</b>
<b>CAPPUCCINO</b>	<b>£2.90</b>
<b>MOCHA</b>	<b>£3.40</b>
<b>EXTRA SHOT</b>	<b>£1.00</b>
<b>LATTE</b>	<b>£3.20</b>
<b>ICED LATTE</b>	<b>£3.20</b>
<b>FLAT WHITE</b>	<b>£3.00</b>
<b>LIQUEUR COFFEE</b>	<b>£6.25</b>
Irish whiskey, Baileys, Seville, Calypso, Brandy, Gaelic	
<b>SYRUP SHOT</b>	<b>£1.00</b>
Vanilla, Hazelnut, Caramel, Peanut Butter, Ginger Bread, Orange, Black Forrest & Coconut	
<b>HOT CHOCOLATE</b>	<b>£3.50</b>
With whipped cream and mini marshmallows	
<b>YORKSHIRE TEA (POT)</b>	<b>£2.50</b>

## LOOSE LEAF TEA £2.90 SINGLE SERVING

### **CLOUD CATCHER**

A blend of cherry, sour cherry, kiwi,  
coconut and apple.

### **WHITE POMEGRANATE**

A blend of white tea with pomegranate  
arils, lemongrass and dragon fruit pieces

### **SPRING GARDEN**

A Japanese green tea blended with  
strawberries and rosebuds

### **YUNNAN GREEN**

A Mao Feng grade tea, grown in Yunnan  
Province, China. A complex and more  
challenging flavour for a green tea.

### **PEPPERMINT**

The Serbian grown peppermint provides  
the freshest infusions

### **EARL GREY**

A base of Chinese black tea and a floral  
flavour derived from oil of bergamot  
make this tea a favourite

### **CHAI BLEND**

Assam black tea, ginger, cardamom,  
cinnamon, cloves, chicory root and black  
pepper

### **ENGLISH BREAKFAST**

A unique blend of two Assam teas.  
Specially blended for Estate Tea Co.  
In Kolkata, India.