

**Dessert, Cheese
and Digestif Menu**



LOXLEYS
RESTAURANT & WINE BAR

*“A meal is not the occasion it ought to be
without concluding with a Dessert and Digestif”*

*Can We Recommend Our Cheese Selection Before Dessert?
(Savoury Before Sweet)*

Cheese Selection

Carefully chosen Artisan French & British cheeses Served with
Jelly, Wheat Biscuits

3 Cheeses - £14.00

over and above Cheese is enjoyed at its best when accompanied by a glass of
Taylor Vintage Port (50ml) £5.70

Desserts

Deconstructed Alphonso Mango Cheesecake

Strawberry Meringues, Coconut Yoghurt, Matcha Tea Powder,
Candied Pecans, Lemon Sorbet £9.95 [10, 11]

Lemon & Poppy Seed Posset

Raspberry Compote, Caramelised White Chocolate,
Lavender Shortbread £9.95 [2, 7]

Valrhona Chocolate Mousse

Salted Caramel, Raspberry Financier, Gingerbread Ice Cream £10.50
[2, 4, 7, 9, 10, 11, 13]

Loxleys Sticky Toffee Pudding

Rumbullion Butterscotch Sauce, Brandy Snap, Banana Ice Cream £9.95 [2, 4, 6, 7]

Warm Treacle Tart

Rum Soaked Raisins, Clotted Cream, Candied Lemon £9.95 [2, 4, 7, 14]

Classic Affogato

Vanilla Ice Cream, Amaretto Biscuit, Illy Coffee Espresso,
Topped with your choice of Liqueur £8.50 [2, 4, 6, 7, 10, 11, 13, 14]

Selection of Teas & Coffee Please ask for our selection

Dessert Wines

Luis Felipe Edwards 'Late Harvest' Viognier, 37.5cl Chile

50ml glass £5.70 37.5cl bottle £32.20

Château La Rame, Ste-Croix-du-Mont, 50cl, Bordeaux, France

50ml glass £6.25 50cl bottle £40.00



Vegan friendly. All food is prepared in an environment that contains nuts and nut traces. Please inform a member of staff of any allergies. Gluten-, Dairy- and Gluten & Dairy-Free Menus available on request.