



lifehouse

spa & hotel

DESSERTS

allergens

Dark chocolate amaretti torte <i>served with amaretto cream</i>	✓	<i>d-g-n-sd</i>	8.00
Baked Alaska <i>with Italian meringue, raspberry jam & vanilla ice cream</i>	✓	<i>e-d-sd</i>	8.50
Pannacotta <i>with poached William pear in a cinnamon syrup</i>		<i>d-sd</i>	8.00
Sticky Toffee Pudding <i>served vanilla ice cream</i>		<i>d-g-e</i>	8.00
Plant based Chocolate Mousse <i>with orange essence, raspberry jam and a pecan crunchy base</i>	✓	<i>n-s</i>	9.00 <i>(supplement 1.00)</i>
Italian gelato - 3 scoops <i>pistachio, honeycomb, chocolate rum & raisin or vanilla Madagascar</i>	✓	<i>e-d-n-sd</i>	8.00
Sorbet - 3 scoops <i>mango, raspberry, lemon lactose free</i>	✓	<i>n-sd</i>	7.50
Selection of cheeses <i>with biscuits, apples & grapes choose from: Cornish yarg (v), Woolsey goat's cheese, Bishop stilton (v), brie</i>		<i>g-d</i>	
two cheeses			7.50
three cheeses (supplement 1.50)			9.00
four cheeses (supplement 2.50)			10.00

Dessert wines & ports

	<i>50ml</i>
Amalfi Limoncello	4.70
Sandeman Old Tawny Port, 20 year	6.00
Mirto of Sardinia <i>myrtle liqueur</i>	4.60
Grappa di Aglianico <i>hints of blackcurrant and balsamic</i>	4.60
Taylor's Port	5.95
Moscato di Pantelleria	6.25

After dinner cocktails

Espresso Martini 10.95

Irish Coffee 5.85

Calypso 5.85

Food allergies & intolerances: please let us know if you have any specific dietary requirements. We use ingredients that may contain potential allergens so cannot guarantee dishes are 100% allergen free. Please advise your server if you have an allergy
dairy (d) gluten (g) nuts (n) eggs (e) sulphur dioxide (sd) soya (s)