

Autumn À La Carte

PUDDINGS

Chocolate & Espresso Delice, Hazelnut Brittle, Chantilly Cream (V) £11.00

Kopke 10 Year Old Tawny Port, Portugal £8.50 / £55.00

Blackberry & Passion Fruit Parfait, Madagascan Vanilla Ice Cream,
Baked Meringue (V)(GF)(NF) £11.00

Disznókő Late Harvest Tokaji, Hungary £10.00 (100ml) / £40.00

Spiced Plum & Ginger Sponge, Fig Ice Cream, Maple Syrup (V)(NF) £10.50

Quinta do Noval Fine Ruby Port, Portugal £4.50 / £35.00

Cinnamon & Apple Mille Feuille, Chocolate Ganache,
Biscuit Ice Cream (V)(NF) £12.00

Disznókő Late Harvest Tokaji, Hungary £10.00 (100ml) / £40.00

**Fourth Course Cheese Board: A Selection of Four Cheeses, Relish, Celery, Grapes and
Cheese Biscuits - £14.00**

Kopke 10 Year Old Tawny Port, Portugal £8.50

AFTER DINNER DRINKS

Assorted Teas and Coffees £3.00

Irish Coffee £6.50

Baileys Coffee £6.50

Espresso Martini £10.00

Negroni £12.50

Courvoisier Cognac VS - 25ml £5.00

Glenkinchie 12 Year Old Single Malt - 25ml £6.00

The Dalmore 12 Year Old - 25ml £7.00

Lagavulin Single Malt Whisky - 25ml £8.00

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.

GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan

A Discretionary Gratuity Charge of 12.5% is Added to the Bill



@theoldhallely