

•EST. 2008.



THE LION INN

GASTRO PUB • DELUXE AUBERGE

Dessert Menu

Something to finish?
All of our desserts are made in-house

Desserts

- Vanilla crème brulee: shortbread biscuit. 5.35
- Bramley apple & blackberry crumble: (contains nuts) custard 5.50
- Mixed berry Eton mess: raspberries, blackberries, strawberries, vanilla ice cream, broken meringue & whipped cream 5.95
- Chocolate & hazelnut brownie: dark chocolate sauce & 'Rossi's vanilla ice cream 5.75
- Pecan & treacle tart: 'Rossi's vanilla ice cream 5.75
- Baked coffee cheesecake: chocolate ganache topping & whipped cream 5.75
- Carrot cake topped with cream cheese frosting & walnuts: whipped cream 5.50
- Selection of ice cream & sorbets (3 scoops) 4.50
- Additional scoop 1.50

Mini Puds

- Mini cherry bakewell panna cotta: (contains nuts) 3.95
- Mini "Snickers" mousse: (contains nuts) 3.95
- Mini lemon posset: baked meringue 3.95

Something savoury?

- Cheese platter: Keens cheddar, Blacksticks blue, Somerseset brie, walnut bread, water biscuits, grapes & onion marmalade 7.75

Anyone for coffee?

- Americano 2.50
- Cappuccino 2.75
- Macchiato 2.25
- Latte 2.75
- Espresso (large) 2.75
- Espresso (regular) 2.10
- Hot chocolate 2.75
- Floater coffee 2.75
- Selection of Teas: Citrus Chamomile, Organic Jasmine, Sapphire Earl Grey, Egyptian Mint, Dragonwell Green Tea & English Breakfast (of course) 2.75
- Liqueur coffees 5.25

A little indulgence perhaps?

- Honey coated nuts 2.50
- Jelly beans (something for our younger or just 'young at heart' guests) 1.95
- Milk chocolate squares (5 per portion) 1.00
- Homemade shortbread biscuit (3 per portion) 0.95

To accompany your dessert?

- Rubis Chocolate wine-yes chocolate wine: flavours of warm morello cherries & velvety chocolate-why not try a little shot? 2.25/4.50
- Monbazillac: great with crème brulee or classically with cheese 4.25
- Rutherglen liqueur Muscat: perfect with traditional steamed pudding 4.95

Mas Amiele-Mini Maury (red): quaff with any chocolate dessert 4.95

Chilled Tawny port 2.95

Chilled rose Port: enjoy with dessert, cheese or just on its own 2.95

Taylor's LBV port 3.50

Louis Roederer champagne (half bottle) 27.95

House Champagne by the glass 7.95

House rose Champagne by the glass 8.25

Something with your coffee (or instead of!)

Cointreau, Amaretto, Baileys (on the rocks or not) Limoncello, Sambuca or if none of these take your fancy
please speak to the staff for other liqueurs available

All our dishes may contain traces of nuts
Please advise of any food allergies before ordering
GLUTEN FREE DESSERT MENU AVAILABLE

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