THE BLACK LION

FIRBECK

PUDDINGS

GFO **STICKY TOFFEE PUDDING..... 8.95**
Madagascan vanilla ice cream or proper custard (v)

SHARON'S RHUBARB & GINGER CHEESECAKE..... 8.95
Individual cheesecake. Rhubarb purée, ginger parkin crumble (v)

TRIO OF ICE CREAM..... 8.95
Premium ice cream from our specially selected creameries. Please ask about our seasonal flavours! (v) (vgo)

GFO **MATT'S ULTIMATE DOUBLE CHOCOLATE BROWNIE..... 8.95**
Madagascan vanilla ice cream, chocolate sauce (v)

APPLE & BLACKBERRY CRUMBLE.. 7.95
Madagascan vanilla ice cream or proper custard (v)

LEMON & BLACKBERRY FOOL..... 7.95
Blackberry compôte, toasted oat crumb

Add proper custard to any pudding for 1.95

AFTER DINNER COCKTAILS

ESPRESSO MARTINI..... 9.95
Vanilla vodka, Kahlúa, Forge Coffee Roasters 'Invicta' espresso, sugar syrup

CHOCOLATE ORANGE OLD FASHIONED... 9.95
Bourbon, Cointreau, chocolate bitters, orange peel

AFTER EIGHT MARTINI..... 9.95
Vodka, Kahlúa, peppermint, fresh cream

BLOOD ORANGE NEGRONI..... 9.95
Gin, Campari, sweet vermouth, blood orange

PUDDING WINE

	125ml	Bottle
Muscat de Rivesaltes, Domaine Piquemal, Roussillon, France Sweet and elegant with golden highlights and aromas of white fruits and floral notes	7.95	44.95 (75cl)

AND AFTER THAT...

Ask a member of our team, or have a look behind the bar for a full range of malts, liqueurs, and other post-pudding treats, or choose from the most popular below.

DISARONNO..... 3.80
BAILEYS..... 5.00
COURVOISIER..... 4.30
DRAMBUIE..... 4.00
LIMONCELLO..... 3.80
JANNEAU ARMAGNAC.... 4.80
COINTREAU..... 3.80
TEQUILA ROSE..... 3.80
TIA MARIA..... 3.80

LIQUEUR COFFEE

We will gladly pop anything into your coffee! Below are some favourites, served as a 50ml measure (of course), with floating double cream.

IRISH (JAMESON'S)..... 6.95
FRENCH (BRANDY)..... 7.95
CALYPSO (TIA MARIA)..... 6.95
SULTAN (BAILEYS)..... 6.95
ITALIAN (DISARONNO)..... 6.95

HARPER INNS

A discretionary 10% gratuity has been added for your convenience. It is entirely optional and can be removed on request. Gratuities are shared with our wonderful team.

We use ingredients containing all 14 declarable allergens in our kitchen. While we take all reasonable precautions, we cannot guarantee that dishes are free from traces of allergens due to the risk of cross-contamination. Please speak to a member of our team if you have any allergies or dietary requirements before ordering.