

Dessert Menu

Glazed lemon tart with creme fraiche	£6.00
Apricot and date bread and butter pudding with custard	£6.00
Creme brulee thick and creamy...mmm!	£6.00
Hot chocolate and walnut brownie with chocolate sauce and vanilla ice cream	£6.00
Green tea meringues filled with pistachio Chantilly	£6.00
Warm hazelnut and honey tart with vanilla ice cream	£6.00
Newtons fresh fruit sorbets... your choice of Raspberry, passionfruit and/or mango with hazelnut biscotti	£4.50
MacFarlane's artisan cheese platter Robert's selection served with apple, biscuits and quince In memory of Angus £1 will be donated to Trinity Hospice	£8.95
Newtons handmade truffles and fudge mmm...sweet balls of pure indulgence	£3.75

Dessert Wines

Glass (75ml)

Muscat de Rivesaltes 2009		£4.95
From selected Perpignan wines, sweet Muscat with a floral nose. Try with ice cream or truffles.		
Banyuls, Les Clos de Paulilles 2008		£5.25
A delicious red fortified wine exhibiting summer pudding flavors with notes of mocha, prune and caramel. Great with cheese, and chocolate desserts....		
Monbazillac, Domaine de L'Ancienne 2009		£5.75
Honeyed peaches, gingerbread and fresh mint, like a mini-Sauternes. Good with crumbles, bread and butter pudding, fruit tarts.		
Liqueur coffee	25ml	£5.95
(Tia Maria, Baileys, Jameson, Capt Morgan etc)		
Glenmorangie Malt Whisky	25ml	£4.95
Remy Martin VSOP	25ml	£4.95
Taylors LBV port	75ml	£4.95

All our desserts are freshly prepared at Newtons by Anthony Stott. Whole cheesecakes, tarts and celebration cakes may be ordered to enjoy at home.