



Booking essential to ensure full service and availability

Dessert Menu – JUL 21



Homemade Sweet Shortcrust Pastry Pies

Individual homemade Cavalier pie style

sweet shortcrust pastry pies with

locally sourced fruit and berries



Bramley apple Cavalier pie £8.50

made with apples from Dave's orchard

Wild forest fruits Cavalier pie £8.50

foraged wild blackberries, raspberries and
blueberries

Fresh plum Cavalier pie £8.50

made with plums from Dave's orchard

Apple and blackberry Cavalier pie £8.50

apples from Dave's orchard and foraged
wild blackberries

Traditional Warm Desserts

Salted caramel chocolate cake (v) – with milk chocolate and white chocolate flakes £8.50

Tate and Lyle's Treacle steamed suet pudding – flavoured with a touch of vanilla £9.50

Lemon drizzle sponge cake(v) – served with warm lemon curd £8.50

Rhubarb and port crumble – made with our home-grown Rhubarb and butter crumble £8.50

'Irish cream liqueur' bread & butter pudding (v) – £9.50

Traditional steamed suet spotted dick – topped with orange and whisky marmalade £9.50

Berries and cherries steamed suet Jam Roly Poly – Paul's school favourite £9.50

With fresh double cream, homemade egg and vanilla custard or clotted cream ice cream

Vegan Desserts

Coconut pancakes – served with fresh berries & vegan ice cream (vegan) £9.50

Berries and Cherries vegan ice cream – vanilla ice cream with fresh berries (gf*) (vegan) £8.50

Cold Desserts

Homemade chocolate sundae – with chocolate flakes & homemade salted caramel £8.50

Boozy Banana split – made with clotted cream ice cream, drizzled with banana liqueur £8.50

Clotted cream ice cream – topped with Baileys or Strawberry Cream liqueur £9.50

Jelly and Vanilla ice cream – strawberry jelly topped with tequila rose and fresh fruit £9.50

(gf*) = Many of our dishes can be made Gluten free **UPON REQUEST** but may need to be pre-ordered to ensure availability of ingredients. Please note that the food will still be prepared in the same kitchen, so we CANNOT guarantee 100% free from gluten

(v) = vegetarian, (vegan*) = can be made vegan **UPON REQUEST**. Fish may contain bones, food may contain nuts.
PLEASE ADVISE STAFF OF ANY ALLERGIES & ASK FOR MORE INFO

All prices include VAT – a discretionary service charge of 10% will be added to your final bill
Beaumont Cross Inn, 13 London Road, Newark on Trent, Nottinghamshire, NG24 1TN



Booking essential to ensure full service and availability

Dessert Menu – JUL 21

Cheese and Biscuits

Platter of cheeses for two – Selection of cheeses, chutneys, bread and water biscuits £12.00

Digestifs

Try one of our specially selected after-dinner drinks to perfectly round off a meal

UBY Oak 25ml £6.00

This Armagnac comes from the same winery, Domaine UBY, that supplies some of our specially selected wines. Using the same Ugni Blanc grapes as their wine, the UBY Oak is aged for 3 years in sessile oak casks to give it its perfect amber colour

Vin de Constance 25ml £5.00

Constantina was a popular sweet wine in the 18th and 19th centuries, revered by Napoleon, Charles Dickens and Jane Austen, who referred to “its healing powers on a disappointed heart”. *Vin de Constance* has been revived in the style of *Constantina*, using the same vineyards that once produced the famous drink

Gonzalez Byass Sherry 50ml £5.00

Coming from the Sherry Triangle in southwestern Spain this Sweet Sherry, *Jerez Dulce*, uses Pedro Ximenez grapes in its production. It is aged in the traditional *solera* fashion, feeding the sherry through multiple American oak casks, resulting in an average age of 8 years

Becherovka 25ml £4.00

This Czech herbal liqueur was devised in the early 18th century to use herbs for, what was thought at the time, their healing powers. While no longer thought of as a cure for stomach illness, this digestif is still just as popular in the Czech Republic

The Dalmore 25ml £5.00/£6.00

This single malt whisky is recognisable by the royal 12-pointed stag that adorns its bottle, which dates back to an act of heroism performed by the chief of the Mackenzie clan in the 13th century. Their whisky is aged first in American oak casks before being split between oak and sherry casks, then finally mixed together, totalling either 12 or 15 years of aging