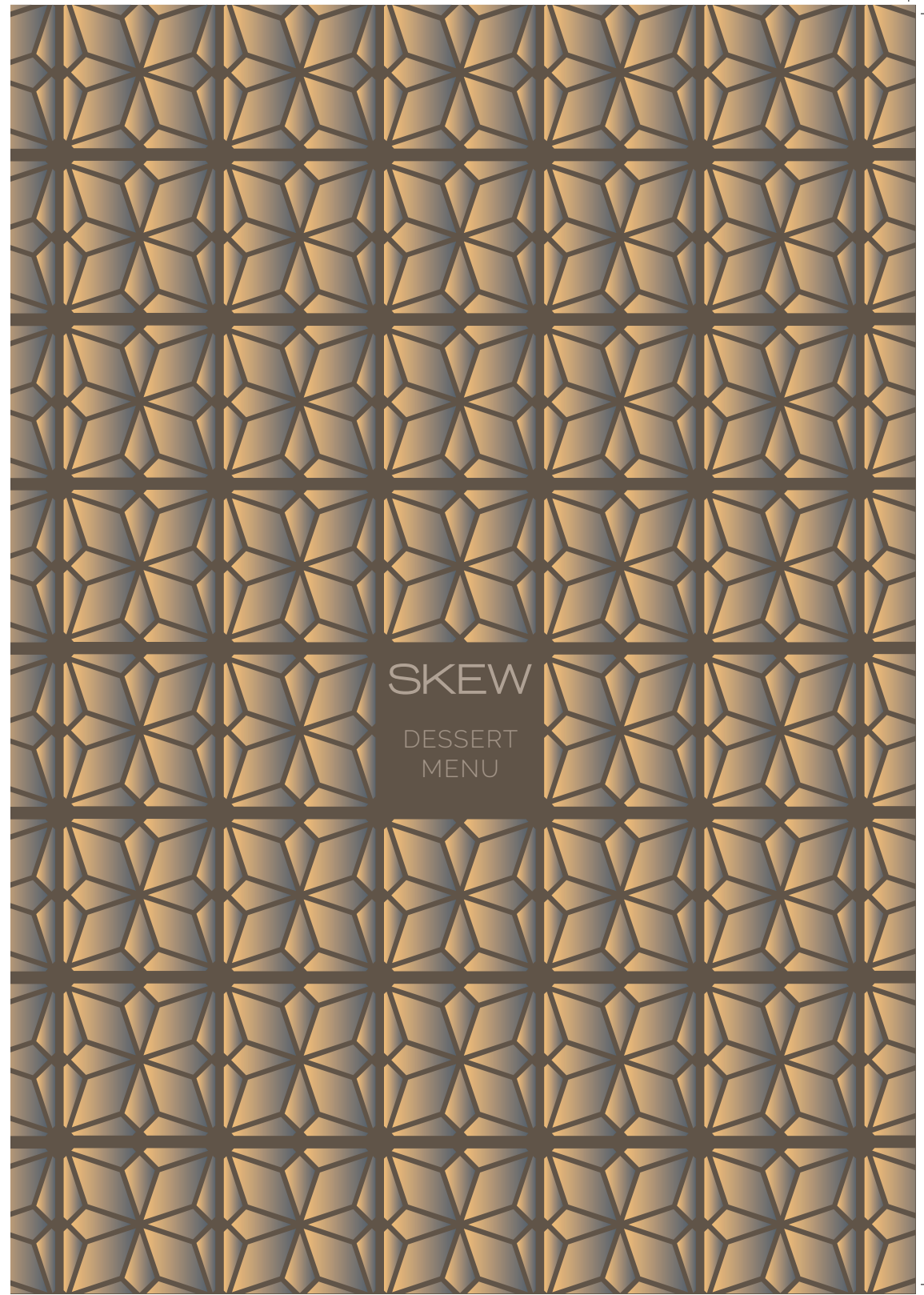




SKEW



SKEW

DESSERT
MENU

DESSERTS

All of our desserts are homemade, our ice-creams and sorbets are national award winning, locally produced on a family farm in historic Saffron Walden, North West Essex.

STICKY TOFFEE PUDDING 8

Butter scotch sauce & vanilla ice cream

CRÈME BRULEE 8

Vanilla custard topped with a layer of caramelized sugar.

GAZIANTEP BAKLAVA 8

Pistachios, chocolate honey sauce & vanilla ice cream

BELGIAN CHOCOLATE TORTE 8

Hazelnut, Salted Caramel and Orange Cream.

DOUBLE CHOCOLATE BROWNIE 8

Vanilla ice cream & chocolate sauce.

SELECTION OF ICE-CREAM & SORBET 4

Ice cream: Vanilla, Chocolate / Sorbet: Lemon, Raspberry

CHEESEBOARD for 2 or 4 12/20

Selection of cheeses served with grapes, apple chutney & biscuits.

DESSERT WINE

Selection of Wine to pair with our desserts.

MONBAZILLAC DOMAINE LE GRANDE - France

75ml 7.95 50cl 35

A fabulous dessert wine with flavours of marmalade, nectarine, honey and toffee with a twist of orange zest.

SAUTERNES GINESTET CLASSIQUE - France

75ml 8.95 50cl 40

A nose rich in honey and sweet floral tones with hints of citrus marmalade. Floral and honeyed apricot flavours but with a faintly citrus note in the finish.

WARRE'S OTIMA 10 TAWNY PORT - Portugal

75ml 9.00 50cl 40

10 years old Port wine with flavours of vanilla, oak and caramel Served at a room temperature or cold.

COFFEE & TEA

ESPRESSO 3.5

AMERICANO 3.5

LATTE 3.5

FRESH MINT TEA 3.5

FRESH LEMON & GINGER TEA 3.5

POT OF SPECIALITY TEA 3.5

Sapphire Earl Grey Tea

Egyptian Mint Tea

Persian Pomegranate Tea

Dragonwell Green Tea

Organic Jasmine Tea

LIQUEUR COFFEE

IRISH COFFEE 6.5

Coffee with Irish Whiskey

CALYPSO COFFEE 6.5

Coffee with Tia Maria

BAILEY'S COFFEE 6.5

Coffee with Baileys Irish Cream

SEVILLE COFFEE 6.5

Coffee with Orange Liqueur

FRENCH COFFEE 6.5

Coffee with Brandy

ITALIAN COFFEE 6.5

Coffee with Amaretto

BRANDY

NARDINI GRAPPA RISERVA 9

CALVADOS DUPONT VSOP 11

REMY MARTIN VSOP 10

MARTELL XO 27

HENNESY PARADIS 110