

# Twine & Barrel

BAR - RESTAURANT

## Dessert menu

**Signature Sticky Toffee** 6.95

Butterscotch Sauce, Brandy Snap, Yorvale Vanilla Ice-cream

**Lemon Drizzle Cake (GF)** 6.95

Lemon Curd, Pistachio, Poppyseed, Raspberry

**Yoghurt Parfait** 6.95

Blood Orange, Bourbon Whiskey, Ginger, Thyme

**T&B Chocolate Bar (GF)** 7.95

70% Bitter Chocolate, Kirsch-Soaked Cherries, Pistachio

### Cryer & Scott English Cheese Selection

Honeycomb, Apple and Tomato Chutney, Oat Cakes,

Frozen Grapes, Pickled Celery 3 Cheeses 7.95

5 Cheeses 12.00



Head Chef - *Chris Hemsworth*

If you have a food allergy, please let us know before ordering as our menu descriptions do not include all ingredients. All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Full allergen information is available upon request. All weights stated on this menu are taken before the cooking process commences. All prices are in pounds sterling (£'s).

A discretionary optional service charge of 10% will be added to tables exceeding eight people.

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## Dessert Beverages

### **Chateau Monteils Sauternes 2007 - France 50ml 3.5**

Dessert Wine - Honeyed, With Peanut Brittle And Dried Figs With Lemon  
And Lime Acidity To Finish It Off

### **Jerez-Xeres Fino Sherry, La Ina - Spain 50ml 3.5**

### **Porto Pocas Late Bottled Vintage Port - Portugal 50ml 3.5**

This wine is richly decadent, full and with lovely tannin structure. matured in oak vats and bottled between the 4th and the 6th spring after the harvest

### **Porto Poças 10 Year Old Tawny - Portugal 50ml 4.5**

this Port is a result from a combination of different wines, from various harvests throughout the years, matured in wood, equalling an average age of 10 years. Port

### **Royal Tokaji Blue label 5 Puttonyos Hungary 50ml 5.5**

This wine from Royal Tokaji has a nose of toasted almonds  
and marmalade.



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