TWELVE

XII

DESSERT MENU

XII
Ashby-de-la-Zouch

COFFEE

Irish Coffee *6*
Jamesons, cream float

Baileys Latte *6*
Espresso, Baileys, textured milk

Spiced Rum Mocha *6*
Espresso, chocolate, Sailor Jerrys, textured milk

Orange Hot Chocolate *6*
Jamesons Orange, chocolate, textured milk

LIQUID DESSERTS

Chai Brulee *10.5*
Chai, Licor 43 Crème Brulee, milk, cream

Classic Espresso Martini *10.5*
Espresso, vodka, kahlua

Gonzalez Byass Nectar *7*
PX Sherry

Cockburns *6*
10yr Ruby

DESSERTS

Sticky Toffee Pudding (V) *9*
Treacle & date sticky toffee pudding, butterscotch sauce, stem ginger & honey shortbread, rum & raisin ice cream

Lemon Posset (V) (GFA) *8.5*
Lemon posset, stem ginger & honey

Chocolate Orange Tiramisu (V) *8.5*
Cointreau soaked lady fingers, chocolate mascarpone, orange zest, grated chocolate

XII Crumble (V) (GF) (VEA) *8*
Seasonal fruit & spices, crumble topping, custard or ice cream

Pistachio Semifreddo *9*
Pistachio & white chocolate semi freddo, raspberry coulis, salted pistachio

Cheeseboard (GFA) *14*
A duo of specially selected cheeses paired with bespoke chutneys & artisanal crackers

Café Affogato *5*
Double espresso served with vanilla ice cream
Add a liquer for £2.50
Baileys / Amaretto / Kahlua

Signature Affogato *8*
Pedro Ximenez sherry with rum & raisin ice cream

(V) *Vegetarian* (VE) *Vegan* (GF) *Gluten Free*
(DF) *Dairy Free* (GFA) *Gluten Free available (please ask)*
(VEA) *Vegan available (please ask)* (N) *Contains Nuts*

It is important that you notify us of any allergies or intolerances. All weights are approximate prior to cooking, and all dishes are prepped in an environment that is not free from nuts, seeds, lactose or other allergens.

A 10% discretionary service charge is added to tables of six or more. 100% of all our gratuities are distributed amongst all the staff.