



THE CLISSOLD ARMS

RESTAURANT • BAR • VENUE

HOMEMADE DESSERT *Menu*

Baklava, Layered pastry dessert made of filo pastry, filled with chopped nuts and sweetened with syrup, Served with Vanilla Ice Cream (E, G, D, N) **8.50**

Greek Apple Pie, Served with Vanilla Ice Cream (D, G) **8.50**

Oreo or Lemon Cheesecake, The ultimate cookies and cream dessert / Fresh cheesecake with a perfectly balanced lemon glaze (D,G) **8.50**

Chocolate Fudge Cake, Three layers of chocolate cake, with fudge buttercream and caramel. (G,E,D) **8.50**

PAPAFILIPPOU ICE CREAM

"We make ice cream the traditional yet innovative way using fresh ingredients & natural flavouring. Proudly made in Cyprus, since 1965!"

A Selection of Papafilippou Ice Creams, per scoop (D) **3.5**
Options: Mastiha, Vanilla, Milk Chocolate, Pistachio, Rose

*** We also have vegan and gluten-free dessert options, ask your waiter for more information.**

WE ALSO OFFER A RANGE OF COFFEES & HERBAL TEAS:

Coffees: Cappuccino, Latte, Flat White, Mocha, Espresso, Macchiato

Teas: Fresh Mint, Earl Grey, Peppermint, Camomile, Lemon & Ginger, Cranbury & Raspberry, Redbush, Strawberry & Raspberry, Pure Green Tea, Jasmine Green

Please advise a member of staff if you have any dietary requirements as our dishes may contain traces of nuts or other allergens (C) Crustaceans, (CE) Celery, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (M) Mustard, (N) Nuts, (S) Sesame, (SO) Soya, (SU) Sulphites, (V) Vegetarian, (VG) Vegan.
A 12.5% service/ admin charge will be added to your bill; All prices are inclusive of VAT