



South Shore LODGE

AFTER - DINNER

Menu

DESSERTS

STICKY TOFFEE PUDDING (D, E) £8.95
Gluten-free toffee sponge cake served with fruit and ice cream.

AFFOGATO AL CAFE (G, D, E, Su) £8.95
Almond liqueur with Amaretti biscuits, espresso & vanilla ice cream.

DESSERT OF THE DAY £8.95
Please ask staff for more information.

ICE CREAM TRIO £5.95
Today's ice cream selection. Please ask staff for more information.

SPECIALTY COFFEE/TEA

PEPPERMINT/GREEN/TETLEY £2.95

WHITE COFFEE/CAPPUCCINO £3.65

LATTE/ICED LATTE £3.65

AMERICANO/ESPRESSO £3.45

HOT CHOCOLATE/MOCHA £3.65

IRISH COFFEE £7.60

LIQUEUR COFFEE £7.60

BAILEYS HOT CHOCOLATE £7.60

MOCKTAILS

PARTY ON THE BEACH 0% £7.95
Orange juice, sugar syrup, cranberry juice, grenadine

VISTA FRUIT PUNCH 0% £7.95
Apple & Raspberry j20, apple juice, orange juice, raspberry puree

ARNOLD PALMER £7.95
Lipton peach ice tea, lemonade, mint

ELDERFLOWER SPRITZ 0.5% £7.95
Nozeco rose, elderflower cordial, sugar syrup, soda water, mint

DIGESTIFS

DISARONNO 50ml £7.50

BAILEYS 50ml £3.75

GLAYVA 50ml £7.90

DRAMBUIE 50ml £7.90

COINTREAU 50ml £7.50

SOUTHERN COMFORT 50ml £7.50

BLADNOCH SAMSARA 50ml £11.90

BUFFALO TRACE 50ml £7.90

HIBIKI 50ml £15.90

AUCHENTOSHAN 3 WOOD 50ml £11.90

MACALLAN 12YR 50ml £13.90

THREE BARRELS 50ml £7.50

COURVOISIER VS 50ml £7.50

MARTELL VS 50ml £7.50

LICOR 43 50ml £7.50

Please declare any food allergies to a member of staff before ordering. As all food is prepared in a kitchen with allergens present, foods that are 'free from' may still have small traces of allergens within. Please ask staff for more details.

Key: CEL=Celery, G=Gluten, D=Dairy, SOY=Soya, N=Nuts, E=Egg, M=Mustard, Mo=Mollusc, F=Fish, Cr=Crustacean, S=Seasame, Su=Sulphites, V=Vegetarian, VE=Vegan