

## — DESSERTS —

### DOLCE

#### TIRAMISU

Italian classic served with a shot of Amaretto.

5.75

#### PANNA COTTA

Seasonal fruit & almond biscotti

5.95

#### CHOCOLATE & CARAMEL TART

Salted caramel sauce & chantilly cream.

5.95

#### PRALINE PARFAIT

Chocolate marquise & amaretti biscuits

5.95

#### CHEESE PLATTER

A selection of British & Continental cheeses, served with quince jelly & grapes.

7.95

### GELATO

#### AFFOGATO

Select vanilla, salted caramel or peanut butter ice cream & “drown it” in fresh espresso & your choice of either; Kahlua, Tia Maria or Baileys.

5.50

### DOLCE PER DUE

Ideal to share -

**PRALINE PARFAIT, CHOCOLATE & CARAMEL TART & AFFOGATO.**

8.50

### DESSERT DRINKS

#### ENHANCE YOUR DESSERT

**PACHERENC DE VIC BILH** – Gascony Plaimont – France

Full bodied dessert wine with honey, marmalade & lime flavours. 125ml.

6.25

**PEDRO XIMÉNEZ** – Jerez - Spain

A luscious, sweet sherry with flavours of molasses, liquorice & toffee. 50ml.

4.50

**FIOR D'ARANCIO** – Veneto – Italy

A sparkling dessert wine with orange blossom flavours & refined bubbles. 750ml.

25.50

### SELECTION OF ICE CREAMS

Pistachio • Salted Caramel • Vanilla  
• Peanut butter • Chocolate • Strawberry.

With a choice of toppings served at the table & a choice of raspberry coulis, passion fruit syrup or warm, dark chocolate sauce.

### SELECTION OF SORBETS

Raspberry • Orange • Mango.

Choose 2 or 3 scoops of our delicious fruit sorbets

**2 SCOOPS** 3.95  
**3 SCOOPS** 4.95




  
 THE ROYAL TOBY
   
 HOTEL



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