

# THE WOLFE INN

## · WOLFSCASTLE ·

# Desserts

#### BLACKBERRY AND VANILLA FOOL - £7.95

RICH BLACKBERRY COMPOTE LAYERED LOVINGLY WITH FRESHLY WHIPPED DOUBLE CREAM, MERINGUE AND HOMEMADE SHORTCAKE

#### THE WOLFE'S HOMEMADE PROFITEROLES - £8.50

OUR MOUTH-WATERING PROFITEROLES ARE GENEROUSLY FILLED WITH A HOMEMADE VANILLA CREAM. SERVED WITH A RICH CHOCOLATE SAUCE AND BERRY GARNISH.

### TRIO OF WELSH ICE CREAMS - £7.50

TAKE YOUR CHOICE FROM DECADENT VANILLA, CREAMY CHOCOLATE OR SUMPTUOUS STRAWBERRY. 3 SCOOPS FINISHED WITH FRESH BERRIES, HOMEMADE MERINGUE AND RASPBERRY CRISPS.

**½** Low Gluten option available

#### RED CHERRY SORBET - £7.95 ♥

DELICIOUS RED CHERRY SORBET SERVED WITH MERINGUE AND CRUMBLE GARNISHES. 🖐 Low Gluten option available 🔑 Vegan option available

### CHEFS HOMEMADE PETIS FOIS & COFFEE - £6.50 ♥

SELECTION OF TWO OF OUR CHEFS HOMEMADE PETIS FOIS SERVED WITH YOUR CHOICE OF TEA OR COFFEE. Low Gluten option available

#### INDULGENT HOMEMADE TRIPLE CHOCOLATE BROWNIE - £8.50

SERVED WITH FRESH CREAM AND BERRY COOLIS.

Low Gluten option available

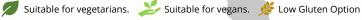
#### THE WOLFE'S MISO STICKY TOFFEE PUDDING- £7.95

SERVED WITH LASHINGS OF MISO TOFFEE SAUCE, VANILLA ICE CREAM AND OUR HOMEMADE HONEYCOMB.

#### CARAMELISED APPLE CRUMBLE - £7.95

SERVED WITH A FRESH VANILLA CRÈME ANGLAISE.







Don't worry, we know there are allergens in our food that we need to tell you about, so please let your server know if you have a specific allergy or would like more information about our dishes. Menu descriptions may not list every individual ingredient, please ask for more information. Ingredients can occasionally be substituted or changed at short notice so please review the allergy information on the website at the time of your visit and ask your server when you arrive.