

DESSERTS

 **LB Recommends**

**non-gluten & vegan
menus available on
request**


LAUREL BANK HOTEL

Desserts



Sticky Toffee Pudding | £8.95

Experience our most-loved signature dessert. The gold standard Scottish classic, perfected for the true dessert aficionado, served with salted caramel ice cream

Summer Berry Pavlova | £8.95

A true seasonal classic, featuring a meringue base, served with strawberries & raspberries, vanilla ice cream and glazed with strawberry & raspberry sauce

Churro Loops | £8.95

Double dipping is essential with this feast of warm, ridged churros, served with strawberry, chocolate & toffee sauces and most importantly sprinkles, every dip will take you all the way back to your childhood

Apple Pie | £8.95

Your favourite hybrid dessert brings together the elegant structure of a classic tart with the rustic, crunchy soul of a traditional crumble, served with custard

Belgian Waffles | £8.95

Fluffy, deep-pocketed golden waffles served warm with a generous helping of vanilla ice cream & seasonal mixed berries. Generously smothered in chocolate & toffee sauce for the ultimate sweet finale

Deep Fried Mars Bar Bites | £7.95

Dusted in icing sugar, served with a pot of whisky caramel sauce



Lo & Behold | £15.95

Created for sharing, sticky toffee, chocolate brownie, meringue, churro loops, marshmallows, ice cream, Chantilly cream, chocolate sauce & caramel sauce



Cheeseboard | £16.95

Selection of 4 cheeses with crackers, sliced apple, grapes and homemade chutney

Hot Drinks

Americano | £3.25

Latte | £3.50

Cappuccino | £3.50

Flat White | £3.50

Mocha | £3.75

Tea | £2.25

Pot of Tea | £3

Hot Chocolate | £4

Espresso | £2.50

Macchiato | £3.20

Decaf Coffee or Tea | £2.50

Speciality Teas | £3.50

Syrups | 50p

(Vanilla, Hazelnut, Caramel)

**Oat, Soya & Almond Milk
available on request**

www.laurelbankhotel.co.uk