




The Bustard Inn

bar & restaurant

DESSERTS

Warm chocolate brownie with chocolate sauce & malted milk ice cream 	no wine	7
	with glass of Maury Solera	13
Sticky toffee pudding with toffee sauce & clotted cream 	no wine	7
	with glass of Muscat	13
Crème brûlée with banana sorbet		7
Warm Bakewell tart with blackberry ripple ice cream		7
Plum bread & butter pudding with vanilla ice cream		7
Homemade ice creams – vanilla, malted milk, blackberry ripple 		6
Homemade sorbets – raspberry, banana, chocolate 		6
The Bustard Inn cheese board with biscuits, Lincolnshire plum bread & piccalilli (Just Jane Waxed Mature Cheddar, Nibble Nose Red Leicester & Golden Cross Goats cheese & Isle of White Blue)		8

 marked items are available as a light lunch dessert option

DESSERT WINES

Maury Solera 1928 Les Vignerons de Maury -	£8.00/125ml; £30/50cl bottle
Stanton & Killeen Rutherglen Muscat -	£8.70/125ml; £24.50/37.5cl bottle

A selection of liqueurs, ports & malt whiskies are also available

COFFEE & TEA

Pot of tea – £2.50, or £3.50 with homemade salted caramel chocolates

Specialty teas available: pure peppermint, pure camomile, green tea, earl grey, spiced ginger, strawberry & raspberry, blackcurrant & blueberry. cherry & cinnamon, cranberry & raspberry

Cafetiere of freshly ground coffee - £3.50, or £4.50 with homemade salted caramel chocolates

Espresso -	£2.20	Cappuccino -	£2.90	Caffè latte -	£2.90
Americano -	£2.70	Hot chocolate -	£2.90	Liqueur coffee -	£6.00

All our coffees can be prepared decaffeinated

PLEASE INFORM US IF YOU OR ANY MEMBER OF YOUR PARTY HAVE ANY ALLERGIES