



# The Bustard Inn

Bar & Restaurant

## DESSERTS

SELECTION OF FINE ARTISAN CHEESE frosted grapes, homemade chutney, biscuits	10
DARK CHOCOLATE & SALTED CARAMEL FONDANT chocolate sauce, honeycomb ice cream	10
APPLE & SULTANA CRUMBLE vanilla ice cream, cinnamon Chantilly (VG)(contains nuts)	8
PISTACHIO CRÈME BRÛLÉE chocolate shortbread, chocolate sorbet	8
BISCOFF CHEESECAKE coffee chocolate crèmeux, vanilla ice cream	8
HOMEMADE ICE CREAM (3 SCOOPS) selection of the day (GF)	7
HOMEMADE SORBET (3 SCOOPS) selection of the day (VG)(GF)	6

## DESSERT WINE

Maury Solera 1928 Les Vignerons de Maury £9.30/125ml; £35/50cl bottle

Campbells Rutherglen Muscat £10.50/125ml; £30/37.5cl bottle

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

## COFFEE & TEA

Pot of tea – £2.70

A variety of specialty teas available: Pure Peppermint, Green Tea, Earl Grey, Lemon & Ginger

Cappuccino - £3.10	Caffè latte -	£3.10	Flat white -	£3.10	Latte macchiato - £3.10
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Espresso - £2.40	Double espresso - £2.90	Macchiato -	£2.60	Ristretto -	£2.40
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Americano - £2.60	Hot chocolate -	£3.10	Liqueur coffee - £6.20
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Add a syrup: cinnamon, honeycomb, gingerbread - £0.50 - All our coffees can be prepared decaffeinated

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

**V – VEGETARIAN; VG – VEGAN; GF – GLUTEN FREE**

