



The Bustard Inn

Bar & Restaurant

DESSERTS

SELECTION OF CHEESES quince, homemade chutney, biscuits	12
STICKY COFFEE & WALNUT PUDDING chocolate & coffee crèmeux, vanilla anglaise	9
CHOCOLATE BROWNIE chocolate sauce, vanilla ice cream	9
APPLE & BLACKBERRY CRUMBLE (VG) (GF available) blackberry ripple ice cream	8
VANILLA CRÈME BRÛLÉE raspberry sorbet, vanilla sablé	8
SPANISH DOUGHNUTS cinnamon sugar, chocolate sauce	7
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

Espresso - £2.40 Double espresso - £2.90 Macchiato - £2.60 Ristretto - £2.40

Americano - £2.60 Hot chocolate - £3.10 Liqueur coffee - £6.20

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

