



The Bustard Inn

Bar & Restaurant

DESSERTS

SELECTION OF BRITISH CHEESES served with biscuits, quince, pickled grapes	15
CHOCOLATE FUDGE CAKE warm chocolate fudge torte, chocolate mousse, white chocolate sauce, malted milk ice cream	10
WARM YORKSHIRE PARKIN toffee sauce, rhubarb, masala chai ice cream	9
BLACKBERRY & WALNUT BAKEWELL TART caramelised apple purée, blackberry ripple ice cream	9
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 – £3.20

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

Cappuccino - £3.60	Caffè latte -	£3.60	Flat white -	£3.60	Latte macchiato - £3.60
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Espresso - £2.70	Double espresso - £3.20	Macchiato -	£3.10	Ristretto -	£2.90
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Americano - £3.10	Hot chocolate -	£3.60	Liqueur coffee - £6.70
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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

