

## Digestifs & Liqueurs

	50ml Glass	Bottle
Ruby Port	3.20	35
2008 Quinta do Crasto, Late Bottled Vintage		45
	25ml Glass	
Bushmills Black Bush Malt Whisky	3.30	
The Singleton of Dufftown Single Malt	4.00	
Laphroaig Single Malt/ Other Malt Whiskies (please ask)	4.00	
Disaronno Amaretto	3.20	
Antica Liqueurice Sambuca	3.00	
Limoncello	3.20	
Grappa Amor D'Ua	3.60	
Tia Maria	3.20	
Bailey's Irish Cream	3.20	
Cointreau	3.20	
Sambuca/Liqueurice Sambuca	3.20	
Courvoisier Cognac	3.70	
Janneau Armagnac	4.20	
Vecchia Romana	4.20	

## HOT DRINKS

Fairtrade Tea (per person, served in a pot, approx two cups)	2.30
Decaffeinated Tea	2.30
Earl Grey	2.50
Speciality teas	2.50
Herb or Fruit Infusions	2.50
Hot Chocolate & Marshmallows	3.25
Flat White	2.90
Cappuccino	2.90
Latte	2.90
Americano	2.40
Americano with Milk	2.90
Espresso	Single 2.20 Double 2.90

Please see back page for our selection of Liqueur Coffees

## Desserts

SERVED FROM MID-DAY EVERY DAY

CHOCOLATE BREAD & BUTTER PUDDING	£7.50
Served with Ice Cream or Custard	
TODAY'S HAND-MADE CHEESECAKE	£7.25
Served with Chantilly Cream	
CHOCOLATE BROWNIE SUNDAE	£7.25
Made with Vanilla Ice Cream & Cream	
BISCOFF STACK	£7.25
SELECTION OF CHEESES	£7.95
Served with Crackers or Bread, Chutney & Grapes	
LUXURY ICE CREAMS - SELECTION OF FLAVOURS 2 SCOOPS: £4.95 3 SCOOPS: £6.50	
A selection of flavours is available, please ask	
MILKSHAKE WITH ICE CREAM	£4.95
BERRY ETON MESS	£7.50
ICED CARROT CAKE	£6.25
Served with Cream or Custard	
STICKY TOFFEE PUDDING	£7.50
Served with Ice Cream or Custard	
CHOCOLATE FUDGE CAKE	£7.50
With Cream or Ice Cream	

*Thank-you for visiting...*

We hope that you enjoy your meal and we would really appreciate a good online review on Facebook, Tripadvisor or Google as it will help us to ensure the survival of our village pub. If you don't enjoy it, please tell us and we will put it right!

## Liqueur Coffee

ALL PRICED AT £6.95

Decaffeinated Coffee and Plant Cream are available if preferred

- The Scotch - with Bells Whisky & Cream
- The Scotch Heather - with Drambuie & Cream
- The Irish - with Jamesons Whisky & Cream
- The Ukrainian - with Nemiroff DeLuxe Barrel-aged Vodka & Cream
- The French - with Courvoisier Cognac
- The Thai Calypso - with Sang Som Thai Rum & Cream
- The Cornish Calypso - with Dead Man's Fingers Spiced Rum & Cream
- The Italian - with Disaronno Amaretto & Cream
- Hot Maria - with Cold-filtered Tia Maria & Cream
- Double Coffee - with Kahlua & Cream
- The Orange Cream - with Cointreau
- The Anchor Relaxer - with Honey & Pepper Nemiroff Vodka & Cream



## Dessert Menu

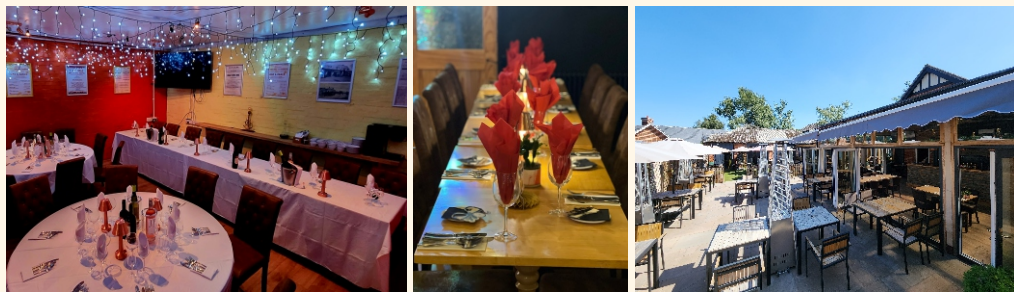
BREAKFAST SERVED 9.30AM TO 11.30AM DAILY

FOOD SERVED ALL DAY TO 8PM SUNDAY TO TUESDAY & WEDNESDAY TO SATURDAY UNTIL 9PM

## Celebrations, Parties & Wakes

Our flexible dining & entertaining spaces enable us to cater with pleasure for your function.

The Barns, Garden Bar & covered dining areas are available separately or together for all types of function for up to 120 seated guests. Exclusive use of the Garden Bar, rear dining & terrace areas and bespoke food menu, buffets and entertainment are all possible to meet every need. Please ask for more details...



## IMPORTANT ALLERGY NOTICE

ALL OF OUR DISHES AND PRODUCTS MAY CONTAIN TRACES OF NUTS, GLUTEN, CAFFEINE, MUSTARD, SHELLFISH, DAIRY PRODUCTS AND OTHER POTENTIAL ALLERGENS DUE TO THE SHARED PREPARATION AND COOKING SPACES IN OUR KITCHEN. SHOULD YOU SUFFER FROM ANY POTENTIAL REACTION OR ALLERGY PLEASE CHECK WITH YOUR SERVER BEFORE ORDERING. WE HAVE A WIDE RANGE OF MEALS SUITABLE FOR THOSE FOLLOWING A GLUTEN FREE DIET, BUT THESE DISHES MAY STILL CONTAIN VERY SMALL TRACES OF GLUTEN DUE TO SHARED PREPARATION AND COOKING SPACES.