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	
Disarronno Amaretto	3.20	
Antica Liquorice 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/Liquorice Sambuca	3.20	
Courvoisier Cognac	3.70	
Janneau Armagnac	4.20	
Vecchia Romana	4.20	

HOT DRINKS

Fairtrade Tea (per person, served in a po	t, approx two cu	ıps) 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
Disease and hade name for our coloction of	fliguer Coffee	-

Please see back page for our selection of Liqueur Coffees

Desserts

SERVED FROM MID-DAY EVERY DAY

CHOCOLATE BREAD & BUTTER PUDDING Served with Ice Cream or Custard	£7.50
TODAY'S HAND-MADE CHEESECAKE Served with Chantilly Cream	£7.25
CHOCOLATE BROWNIE SUNDAE Made with Vanilla Ice Cream & Cream	£7.25
BISCOFF STACK Served with Ice Cream	£7.25
SELECTION OF CHEESES Served with Crackers or Bread, Chutney & Grapes	£7.95
LUXURY ICE CREAMS - SELECTION OF FLAVOURS, P TWO SCOOPS: £4.95 THREE SCOOPS: £6.50	LEASE ASK
MILKSHAKE WITH ICE CREAM	£4.95
BERRY ETON MESS Served with Ice Cream or Cream	£7.50
ICED CARROT CAKE Served with Cream or Custard	£6.25



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 Disarronno 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.