

pudding Menu

F E B R U A R Y - M A R C H 2 0 2 4

THE WHEATSHEAF
Bingham

WHITE CHOCOLATE ARANCINI
Lemon Curd, Poached Blueberries
8.50

TROPICAL BAKED ALASKA
Passion Fruit Parfait, Mango, Pistachio
(GF*) 9.50

DARK CHOCOLATE TART
Tonka Bean Mousse, Honeycomb, Caramelised Banana
8.00

MAPLE SYRUP STEAMED SPONGE
Orange Custard, Salted Pecans
8.50

BREAD & BUTTER PUDDING
Chocolate, Almonds, Amaretto, Black Cherry Ice Cream
7.95

WHEATSHEAF CHEESE PLATE
Lincolnshire Poacher, Shropshire Blue, Smoked Applewood,
Crackers, Chilli Jam, Fruits
(GF*) 11.50

Ice Creams

Strawberry - Chocolate - Vanilla - Black Cherry - Toffee

Sorbets

Raspberry - Lemon - White Chocolate - Guava
(GF) 1.75 per scoop

Hot Drinks

Coffee & Chocolate

Americano 2.00 Espresso 1.50 Cappuccino 2.50 Latte 2.40
Flat White 2.50 Hot Chocolate - White Hot Chocolate 2.20

syrup Salted Caramel - Mint - Vanilla - Almond 0.50

tea Breakfast - Green - Decaf - Peppermint - Chamomile 2.00

After Dinner Cocktails

SALTED CARAMEL ESPRESSO MARTINI
Absolut, Espresso, Tia Maria, Salted Caramel 7.50

PEAR & CINNAMON TEQUILA FLOAT
Tequila, Lime, Sugar, Pear & Cinnamon Sorbet 7.50

STICKY TOFFEE MARTINI
Toffee Vodka, Date, Vanilla Vodka, Cream 7.50

DARK CHOCOLATE GOD FATHER
Disaronno, Jack Daniels, Creme de Cocoa 7.50

ORDER 2 OF THE SAME COCKTAILS- 14.00