

## The Bull & Butcher Dessert Menu



### Just a little more...

<i>Crème brûlée with langue du chat biscuit</i>	<i>£5.95</i>
<i>Sticky toffee and date pudding, toffee sauce and vanilla ice cream</i>	<i>£5.75</i>
<i>Apple and berry crumble with custard</i>	<i>£5.95</i>
<i>Chocolate pecan pie, vanilla ice cream, pecan praline shards</i>	<i>£5.95</i>
<i>Homemade trio of ice creams and sorbets</i>	<i>£5.50</i>
<i>Cheese board with biscuits &amp; chutney</i>	<i>£7.50</i>

### Dessert Wines

<i>Muscat De Saint Jean Minervois, France</i>	<i>50ml £4</i>	<i>½ bottle £19.00</i>
<i>Nose of grapes, pear, rose petals and citrus. Sweet, rich, powerful with zest. Scrumptious!</i>		
<i>Muscat, All Saints Estate, Australia</i>	<i>50ml £4</i>	<i>½ bottle £19.00</i>
<i>Provocatively perfumed with deep layers of butterscotch and honey</i>		
<i>Coteaux Du Layon, Loire Valley</i>	<i>125ml £4</i>	<i>bottle £21.00</i>
<i>A not quite so sweet and sugary wine made from the Chenin Blanc grape. A fantastic all-round dessert and cheese accompaniment, particularly blue cheese!</i>		

### Teas & Coffees *Decaffeinated also available, just ask!*

<i>Traditional, fruit and herbal teas</i>	<i>£2.00</i>	<i>White Coffee</i>	<i>£2.20</i>	<i>Black Coffee</i>	<i>£2.00</i>		
<i>Cappuccino</i>	<i>£2.50</i>	<i>Espresso</i>	<i>£2.00</i>	<i>Double Espresso</i>	<i>£3.00</i>	<i>Latte</i>	<i>£3.00</i>
<i>Additional shot</i>							

### After Dinner Drinks

<i>Taylors LBV</i>	<i>50ml £3.50</i>	<i>Drambuie</i>	<i>35ml £4.30</i>
<i>Courvoisier</i>	<i>35ml £4.10</i>	<i>Cointreau</i>	<i>35ml £3.80</i>
<i>Remy Martin VSOP</i>	<i>35ml £5.75</i>	<i>Tia Maria</i>	<i>35ml £3.70</i>
<i>Disaronno</i>	<i>35ml £4.00</i>	<i>Baileys</i>	<i>35ml £3.75</i>