

DESSERT MENU

all Desserts are made freshly In House



COUNTRY PUB & DINING
www.thepiedbullenfield.co.uk

DESSERTS

Sticky Toffee Pudding with Cinnamon Ice Cream £5.95

Local Lewis Dairy Farm Ice Cream

Chocolate, Strawberry, Cinnamon & Vanilla £5.75

Pimms Infused Fruit Jelly, topped with Chantilly Cream
(not suitable for children) £6.25

Lemon & Honeycomb Cheesecake with a Caramel Drizzle £5.95

Selection of Continental Cheeses, Homemade Chutney & Biscuits £6.95

MEAL DEAL DESSERTS

Chocolate Jaffa Pots: Shortbread, Passion Fruit Mousse,
Cointreau Jelly & Milk Chocolate Mousse £5.50

Mixed Berry Panna Cotta with Strawberry Sauce £5.25

Homemade Chocolate Brownie with Vanilla Ice Cream £5.50

Vanilla Pod Crème Brulee £5.50

DESSERT WINE

Sweet Raquel Torreon de Paredes 125ml £5, Bottle £16.65

"A sweet wine with a blend of Gewurtztraminer & Sauvignon Blanc
Grapes. Golden yellow in colour, with elegant aromas of candid orange
& honey, balanced & refined palate."

AFTER DINNER DRINKS

Pot of Traditional English Tea £1.60

Selection of Teas; Earl Grey, Green, Peppermint or Fruit £1.70

Cafatiere Pot £2

Espresso £1.60

Cappuccino £2.40

Café Latte £2.40

Mocha £2.50

Hot Chocolate £1.80

LIQUEUR COFFEE

Irish Coffee £4.95

Tia Maria Coffee £4.95

Baileys Coffee £4.95

Please let us know if you suffer from any food intolerances or allergies and we will be happy to assist
you with the appropriate menu choices or discuss our menu ingredients with you in full.