

DESSERT MENU

Yoghurt Panna Cotta – 7.50

Mulled Fruits, Biscotti

Sticky Toffee Pudding – 7.50

Vanilla Ice Cream

Trio of Cheeses - 12.00

Homemade Chutney

Star Anise Poached Pear -7.50

Hazelnut Crumble, Sorbet

Rum Poached Pineapple - 7.50

Pistachio Crumble, Sorbet (VG)

Classic Christmas Pudding – 7.50

Brandy Sauce

Affogato - 8.00

Vanilla Ice Cream, Espresso, shot of Amaretto

DESSERT WINE

Château Filhot - 70ml - 6.00

France

SHERRY

Sacromonte Fino - 70ml - 5.00

15 years Pedro Ximenez - 70ml - 13.00

PORT

Fonseca Port - 70ml 8.50

Portugal

Taylor's Vintage Port - 70ml 13.00

Portugal

LIQUEUR COFFEE

All – 7.25

Irish Coffee

Jamesons

Calypso Coffee

Tia Maria

Baileys Coffee

Baileys

Brandy Coffee

Courvoisier

Italian Coffee

Amaretto

French Coffee

Grand Marnier

BEVERAGES

Single Espresso – 2.50

Americano - 2.80

Macchiato - 2.80

Cortado - 3.00

Flat White - 3.20

Latte - 3.20

Cappuccino - 3.20

Mocha - 3.20

Hot Chocolate - 3.50

English Breakfast - 2.50

Decaf English Breakfast - 2.50

Earl Grey Yin Zhen - 2.50

Flavoured Black Tea

Gunpowder - 2.50

Scented Green Tea

Jasmin - 2.50

Scented Green Tea

Menthe Poivrée - 2.50

Peppermint Herbal Tea

Carcadet Nuit d'Été - 2.50

Flavoured with Hibiscus and Summer Fruits



THE
PATTENMAKERS
ARMS
— DUFFIELD —

We regret that we cannot guarantee our food products are free from nuts or nut derivatives. If you have any food allergies or specific dietary requirements, please inform your server.

(v) vegetarian, (vg) vegan, (gf) gluten free, (gfa) gluten free available, (n) contains nuts, (nfa) nut free available, (df) dairy free, (dfa) dairy free available

