

The Five Horseshoes

Pudding & "Afters" Menu

PUDDINGS

OAK FARM RHUBARB TRIFLE -£6.50

Rhubarb sorbet

STICKY TOFFEE PUDDING -£6.50

Praline ice cream

PASSIONFRUIT SOUFFLE £7.00

Bitter chocolate sauce

HOT CHOCOLATE FONDANT £6.00

rhubarb sorbet

SELECTION OF HOME MADE ICE CREAMS & SORBETS £5.50

CHEESE

SELECTION OF ARTISAN FRENCH AND ENGLISH CHEESES -£7.50

Served with home-made quince jelly, and oat biscuits,

Dessert Wines

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| 1. Moscatel de Setubal, J. P. Vinhos, Portugal
Classic and traditional style from near Lisbon. | 100 ml glass | £2.50 |
| 2 Muscat de Beaumes de Venise Domaine de Coyeaux | 100ml glass | £3.50 |
| 3 Monbazillac, Château Poulvère | 100ml glass | £3.50 |
| 4. Vin de Constance, constania, S.A. | 100ml glass | £7.50 |
| 5. Quinta La Rosa Tawny Port 10 year old | 50ml glass. | £ 3.50 |
| 6. La Boal Reserve Madeira 10 year old | 50ml glass. | £ 3.00 |

HOT DRINKS served with petit fours

COFFEES

filter coffee / decaffeinated coffee - £2.00

espresso - £1.50

double espresso - £2.00

cappuccino - £2.50

latte - £2.50

liqueur coffee/ Irish coffee - £5.00

TEAS - £2.00

English Breakfast,

Earl Grey

peppermint

camomile

Hot Chocolate - £2.50

**ALL OUR PUDDINGS ARE ENTIRELY HOME-MADE USING THE BEST QUALITY INGREDIENTS
SOURCED LOCALLY WHENEVER POSSIBLE. PLEASE BE AWARE SOME DISHES MAY CONTAIN NUTS**