

# P U D D I N G S

**FP Carrot cake cheesecake** creamy Madagascan vanilla cream cheese on a carrot cake base (V) **£5.25**

**FP Honey-ripple frozen natural yoghurt** with fresh berries (V) **£4.75**

**FP Bramley apple pie** apple compote in a shortcrust pastry served with Glenowen Farm vanilla ice cream and custard (V) **£4.75**

**Eton Mess** crushed meringue, mini summer puddings, whipped cream and mixed berries, drizzled with rosehip syrup (V) **£5.75**

**Belgian chocolate brownie\*** with chocolate sauce and Irish liqueur ice cream (V) **£4.75**

**Classic sherry trifle\*** sherry-soaked rich jam sponge with seasonal berries under a set vanilla custard, topped with whipped cream and flaked chocolate (V) **£5.50**

**Melba crème brûlée** rich set vanilla custard with peach and raspberries and home-baked butter biscuits (V) **£5.25**

**Plum, rhubarb & cherry crumble** fruit compote topped with an oat & cinnamon crumble served with custard (V) **£5.75**

**Sticky toffee & apple pudding** Bramley apple & date sponge, topped with toffee sauce and served with custard (V) **£4.75**

**Bakewell slice\*** with jam coulis, chocolate, vanilla and Irish liqueur ice creams (V) **£6.75**

**British cheeseboard\*** Cornish blue, Wensleydale with cranberries, Sandham's Lancashire, and British goat's cheese with grapes, chutney and a selection of Fudge's nut & mixed seed biscuits **£7.95**

## *Why not share?*

**Pudding tasting platter** Belgian chocolate brownie, Eton mess, melba crème brûlée and apple pie with vanilla ice cream and custard (V) **£8.95**

V I N T A G E  
— I N N S —

## COFFEE AND A MINI PUDDING

Choose one of our hot drinks with one of these mini puddings **£4.50**

Liqueur coffee + **£1.40**

**Bakewell slice\*** with vanilla ice cream and jam coulis (V)

**Bramley apple pie** apple compote in a shortcrust pastry served with custard (V)

**Eton mess** crushed meringue, mini summer pudding and mixed berries drizzled with rosehip syrup (V)

**Classic sherry trifle\*** sherry-soaked rich jam sponge with seasonal berries under a set vanilla custard, topped with whipped cream and flaked chocolate (V)

## HOT DRINKS

Pot of tea **£2.00** | Earl Grey tea **£2.00** | Peppermint tea **£2.00** | Espresso **£2.00**

Macchiato **£2.25** | Americano **£2.25** | Decaf coffee **£2.25** | Latte **£2.50**

Cappuccino **£2.50** | Floater coffee **£2.50** | Mocha **£2.50** | Hot chocolate **£2.50**

## LIQUEUR COFFEE **£3.60**

Choose any of the following spirits or liqueurs for your coffee (25ml)

Drambuie | Tia Maria | Jameson Irish Whiskey | Baileys Irish Cream (50ml)  
Disaronno Amaretto | Cointreau

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### WE'D LOVE TO STAY IN TOUCH

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\* Contains alcohol. Our fixed price Evening menu is only available Monday to Friday 5-8pm. We serve food until 10pm from Monday to Saturday and until 9.30pm on Sunday. All prices include VAT at the current rate. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available, upon request. (V) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.