

The Three Horseshoes Dining Room

February 2011

Desserts, Puddings and Cheese

Mint choc chip ice cream	4.50
Cappuccino crème brûlée	5.00
Wild strawberry and pimms sorbet	5.50
Sticky toffee pudding with clotted cream	5.50
Warm treacle tart with triple jersey cream	5.00
Vanilla pannacotta with shortbread biscuit	5.00
Plum and vanilla crumble with triple jersey cream	4.50
Warm triple chocolate brownie with vanilla ice cream	5.00

British cheese plate (v)

Wigmore, Barkham Blue, Goats milk Swaledale and Tornegus 9.50

French cheese plate

Soumaintrain, Bleu des Causses, Morbier and Sainte Maure De Touraine 9.50

Accompaniments

Toasted walnut and sultana bread, charcoal and celery biscuit thins, fig & almond cake and quince jelly

Tasting notes are available

Coffee

Latte 2.85, Cappuccino 2.85, Filter & decaffeinated coffee 1.95
Americano 1.95, Espresso 1.75, Double Espresso 3.00

Dessert wine

	Glass	Bottle
De Bortoli Botrytis Semillon 'vat 5' 2005, 37.5 cl, south east Australia	5.50	14.50
Banyuls Domaine de la Ville d'amont 2004, 75cl Banyuls, France	5.75	29.95
Chateau Lafon Sauternes 2006, 37.5cl, Bordeaux, France	n/a	22.95
Vin Santo della Torre Gande 1999, 50cl, Tuscany, Italy	n/a	29.95

Port

Quinta do Noval LBV 2001, 75cl	4.95	27.95
Warre's 'Otima' 10 year old Tawny, 50 cl	n/a	29.95
Warre's Quinta da Cavadinha 1995, 75cl	n/a	39.95

Tasting notes are available