

## **Desserts**

Lemon Posset, Berry Compote, Pistachio 8 (Gf,V)

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 8.5 (V)

Mixed Berry & Apple Crumble, Custard 8.5 (gf,vg)

Homemade Brownie, White Chocolate & Brownie Ice Cream & Cherry Sauce 8.5 (df, gf)

Ice Creams & Sorbets 2.5 per scoop

Vanilla, Strawberry, Chocolate, Salted Caramel

White Chocolate & Brownie

Vegan Vanilla, Vegan Salted Caramel,

Mango Sorbet, Raspberry Sorbet

## **Something Smaller**

Your choice of coffee from the list below, with your choice of : French Macarons or a small slice of our Brownie 7

## **Hot Drinks**

River Coffee Flow Blend Coffee 3.7 (double shot)

Espresso, Americano, Macchiato, Cappuccino, Flat White, Latte, Mocha + Oat Milk

or Soya 0.2

+ a shot of syrup Vanilla / Hazelnut / Caramel 0.5

Mug of Tea 3

Breakfast Tea, Foraged Fruits, Earl Grey, Chamomile,

Lemon & Ginger, Green Tea, Peppermint

Single Origin Hot Chocolate 3.5 + mini marshmallows and whipped cream 0.5

## **After Dinner Drinks**

Espresso Martini 10 Vodka, Kahlua, Espresso

Dessert Wine 2020 Sauternes Les Garonelles, Lucien Lurton 75ml 10

Liquer Coffees 8

Jamesons, Tia Maria, Courvoisier, Baileys, Drambuie or Amaretto

VG = vegan V= vegetarian GF= gluten free A= option available.

We will always do our best to accommodate our guests with food allergies, but regret that we cannot guarantee the absence of allergens in our dishes. Due to the size and layout of our kitchen, cross-contamination of allergens may occur despite our best efforts to prevent it. Your health and safety are of utmost importance to us, so please discuss allergies or dietary restrictions with your server. We add a suggested 12.5% service charge to your bill, which is distributed directly to the team. If the service wasn't up to scratch, don't pay for it, but please let us know what we could do better. The Tichborne Arms is a cashless pub, only credit and debit card payments are accepted