



# The Tickell<sup>Arms</sup>

## Puddings

Caramelized Banana Cheesecake, Banana Fritters, Crystalized Pecans, Caramel Ice Cream (n)	£6.50
Pistachio & Olive Oil Cake, Macerated Strawberries, Strawberry Sorbet (n)	£6.50
Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce	£6.50
Earl Grey Crème Brûlée, Shortbread Biscuit, Milk Powder Crumble	£6.50
Chocolate Fondant, Mint Choc Chip Ice Cream	£7.00
Ice Cream (3 Scoops) <i>Stem Ginger &amp; Rhubarb, Tayberry, Pear &amp; Vanilla</i>	£6.50
Selection of Sorbets <i>Cherry, Pear, Prosecco</i>	£6.50
British Cheeses	3 Cheeses £9.50 / 4 Cheeses £12.00

*Choose 3 or 4 pieces from the following: Bosworth Ash Goat's Cheese, The Duke Blue Cheese, Berkswell Ewe's Milk, Cote Hill Lindum Cheddar. All served with grapes, chutney & biscuits.*

## Pudding Wines

Muscat de Rivesaltes, Domaine Treloar.

£7.35 125ml GLASS / £29 Bt. (500ml)

*Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate. Works well with cheese & puddings.*

Maury Blanc, Domaine des Soulanes, Maury AOC.

£4.50 70ML GLASS / £8.00 125ML GLASS / £38 Bt.

*From a single and very old vineyard of Grenache Gris and Grenache Blanc. The nose alone is thrilling. Sweet, balanced, fresh and long. A surprisingly good cheese accompaniment.*

Maury Rouge, Domaine des Soulanes, Maury AOC.

£4.80 70ML GLASS / £8.90 125ML GLASS / £40 Bt.

*From a single vineyard of old vine Grenache. This vintage port style is deeply fruited, well structured and extremely satisfying! Only made in the best years.*

## Hot Drinks

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Kandula Teas	£2.30 Espresso/Macchiato	£2.00
Black/White Coffee	£2.30 Double Espresso/Macchiato	£2.80
Cappuccino	£2.60 Mocha	£2.70
Latte	£2.60 Hot Chocolate	£2.60

## After Dinner Drinks

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### Cognacs & Armagnacs

Trijol VS Classic		£4.20
<i>House Cognac.</i>		
Maxime Trijol VSOP Grande Champagne		£5.80
<i>Well-structured body. Mellow and rich.</i>		
Maxime Trijol XO Grande Champagne		£9.90
<i>Deep gold in colour. Opulent.</i>		
Château de Laubade VSOP Armagnac		£4.75
<i>Ripe fruits create a soft &amp; delicate mouth feel.</i>		
Château de Laubade XO Armagnac		£7.00
<i>Complex &amp; structured. Aromatic persistence.</i>		

### House Whiskies

Black Ship		£3.00
<i>Blended House Whisky.</i>		
English Whiskey Co. Chapter 14		£4.50
<i>Fresh fruity &amp; light.</i>		
Green Spot Irish Pot Still		£5.70
<i>Spicy &amp; soft with a creamy, vanilla finish.</i>		

### Single Malt Whiskies

An Cnoc 12yr Highland		£4.10
<i>Winter spices &amp; toasted grains on palate.</i>		
Benromach 10yr Speyside		£5.00
<i>Slightly herbal with a little fruit on palate. Mouthwateringly bittersweet.</i>		
Caol Ila 12yr Islay		£6.20
<i>Smoked hickory &amp; ham on palate. Long peppery finish.</i>		

### Digestifs & Liqueurs

Edradour Scottish Cream Liqueur (50ml)		£3.60
Boulard Calvados Pays d'Auge		£6.60
<i>Mainly apple with hints of vanilla.</i>		
Diplomático, Ron de Venezuela Dark Rum		£6.30
<i>Luscious mouth coating texture from this 12 year old dark rum.</i>		
All Liqueur Coffees		£6.50

*All spirits are served in 35ml measures, unless specified otherwise.*