



# The Tickell<sup>Arms</sup>

## Puddings

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Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce (v)	£6.50
Poached Pear & Glazed Orange (vg) <i>Dates, Figs, Orange Sorbet, Mulled Wine Syrup</i>	£7.00
Apple & Mincemeat Strudel <i>Crème Anglaise</i>	£7.50
Chocolate Pot (v) <i>Kirsch Soaked Cherries, Vanilla Ice Cream</i>	£7.50
Apple & Blackberry Crumble (v) (n) <i>Marzipan, Amaretto Custard</i>	£7.50
Ice Creams & Sorbets (3 Scoops) <i>Ice Creams (v): Strawberry / Caramel / Stem Ginger</i> <i>Dairy-Free Ice Creams (vg): Raspberry / Chocolate / Vanilla</i> <i>Sorbets (vg): Pear / Cherry / Passionfruit</i>	£7.00

British Cheeses 3 Cheeses £9.50 / 4 Cheeses £12.00  
*Choose 3 or 4 pieces from the following: Bosworth Ash, Montgomery Cheddar, Oxford Blue, Sussex Brie. All served with grapes, chutney & biscuits.*

## Pudding Wines

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Muscat de Rivesaltes, Domaine Treloar  
100ml £7.35 / 250 ml Jug £17.00 / Bt. £32.00 (500ml)  
*Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.*

Banyuls Traditionnel Robert Pages AOC VdN  
100ml £9.00 / 250ml Jug £22.00 / Bt. £60.00  
*90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.*

Apple Apéritif Kingston Black, Somerset  
100ml £5.50 / 250ml Jug £14.00 / Bt. £26.00 (500ml)  
*Sweetness and depth of the legendary Kingston Black apple with subtle brandy notes.*

Maury Rouge, Domaine des Soulanes, Maury AOC  
100ml £9.60 / 250ml Jug £23.00 / Bt. £65.00  
*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	£2.60	Espresso/Macchiato	£2.70
Black/White Coffee	£2.70	Double Espresso/Macchiato	£2.90
Cappuccino	£3.00	Mocha	£3.20
Latte	£3.00	Hot Chocolate	£3.00

*Soya milk available on request.*

## 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

Highland Queen	£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

Cotswolds 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.*