



The Three Madingley Horseshoes

Puddings

| | |
|---|-------|
| Rice Pudding Croquettes, Apple & Star Anise Compote, Crème Fraîche | £7.00 |
| Pear Crumble, Maple Syrup Ice Cream (n) | £7.50 |
| Poached Rhubarb, Ginger Crumb, Lemon & Thyme Sorbet | £7.50 |
| Treacle Tart, Vanilla Ice Cream, Candied Orange | £8.00 |
| Dark Chocolate & Peanut Fondant, Banana Ice Cream, Salted Caramel (n) | £8.00 |
| Affogato - Scoop of Vanilla Ice Cream, Espresso Shot & Biscotti (n) | £5.50 |
| PX Affogato - Swap Espresso Shot For Pedro Ximenex Sherry (n) | £5.95 |
| Homemade Ice Creams (3 Scoops) | £7.00 |

Please ask server.

British Cheeses 3 Cheeses £9.50 / 4 Cheeses £12.00
Choose 3 or 4 pieces from the following: Norfolk Dapple, Mrs Bell's Blue, Baron Bigod, Cerney Ash Goat's Cheese. All served with grapes, chutney & biscuits.

Pudding Wines

Muscat de Rivesaltes, Domaine Treloar.

£7.35 (125ml glass) / £29 (500ml Bottle)

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 (Bottle)

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.

£4.80ml (70ml glass) / £8.90 (125ml glass) / £40 (Bottle)

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

| | | | |
|--------------------|-------|---------------------------|-------|
| 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

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 & delicate mouth feel.</i> | |
| Château de Laubade XO Armagnac | £7.00 |
| <i>Complex & 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 & light.</i> | |
| Green Spot Irish Pot Still | £5.70 |
| <i>Spicy & soft with a creamy, vanilla finish.</i> | |

Single Malt Whiskies

| | |
|--|-------|
| An Cnoc 12yr Highland | £4.10 |
| <i>Winter spices & 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 & 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.