



The Three Madingley Horseshoes

Puddings

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream (v)	£7.50
Dark Chocolate Nemesis, Crème Fraîche, Pistachio Praline (v) (n)	£7.50
Buttermilk Panna Cotta, Vodka-Soaked Cherries, Dark Chocolate (v)	£7.50
Caramelised Lemon Tart, Raspberry & Thyme Sorbet (v)	£7.50
Tonka Bean Cheesecake, Baked Strawberries, Balsamic Syrup (v)	£8.00
Affogato - Scoop of Vanilla Ice Cream, Espresso Shot & Biscotti (n) (v)	£5.50
PX Affogato - Swap Espresso Shot For Pedro Ximenes Sherry (n) (v)	£6.00
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 & oat cakes.

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	£2.60	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

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

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
Truffle Gin, The Cambridge Distillery	£8.50
<i>The world's first digestif gin. Deliciously decadent.</i>	

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