

THE MALT SHOVEL AT BARSTON

TO FINISH

- Chocolate & orange cheesecake** lotus crumb, orange syrup 6.95
Sticky toffee pudding caramel sauce, banana & fudge ice cream 7.95
Blackberry & apple crumble tart vanilla custard **GFO** 6.50
Traditional bread & butter pudding vanilla custard 7.50
Teacup Tiramisu coffee ice cream 7.50
Selection of ice cream & sorbet three scoops 5.95 **GFO** **Vegan available**
Cheese selection farmhouse chutney, grapes, celery, Artisan crackers 9.95 **GFO**
- Chocolate truffles & petit fours** 6.95 **GFO**
Selection of 4 macaroons 6.50

DESSERT COCKTAILS

- Espresso Martini** Absolut vanilla, Kahlua, espresso 9.50
Little Miss Meringue Absolut vanilla, Limoncello, lemon juice 8.95
Passionfruit Martini Passoa, Absolut vanilla, fresh passionfruit, prosecco 9.50

TEA

- English breakfast
Green Tea
Camomile
Earl Grey
Peppermint
Lemon & ginger
Orange & cranberry
Red berries
all 2.00

Fresh mint 2.45

Jasmine flowering tea
*served in a traditional Chinese hand blown
glass tea pot with glass teacups
6.75 serves 1 – 4 people*

COFFEE

- Filter coffee 2.00
Americano 2.95
Espresso / Large espresso 2.55 / 2.95
Cappuccino £2.95
Latte 2.95
Cortado 2.70
Hot chocolate 2.95
Floater coffee 3.50
Liqueur coffee 6.95
Baileys hot chocolate / Baileys latte £6.75

*All coffee available decaffeinated
Made with soya milk +25p*

V/VE = Vegan/Vegetarian dish **VO/VEO** = Vegan/Vegetarian dish optional
GF = gluten free dish **GFO** = gluten free optional

Please speak to a member of staff before ordering if you have any allergies or intolerances.

DESSERT WINE

- Torrontes Tardio, Fmailia Zuccardi** *Mendoza Argentina 2016 7%* 5.95 100 ml / 28.00 500 ml btl
Delicate sweet citrus wine with pear & apricots.
- Aleatico di Puglia, Francesco Candido** *Puglia Italy 2012 14%* 8.95 100 ml / 45.95 500 ml btl
Crimson in colour. Medium sweet, velvety & delicious dried fruit – reminiscent of Muscat.
- Pedro Ximenez, Bella Luna** *Jerez, Spain 15% NV* 3.95 50 ml / 25.00 375 ml btl
Deep ebony with dense aromas of raisins, dates and honey.

AFTER DINNER DRINKS

Gin 25 ml

Stratford	4.75
Stratford Mulberry	4.75
Bathtub	4.55
Cotswolds	4.25
Hendricks	4.50
Brockmans	4.50
Tanqueray	4.00
Bombay Sapphire	3.45
Warner Edwards	4.50
Rhubarb	
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Elderflower	
Salcombe Dry/Rose	5.50

Vodka 25 ml

Grey Goose	4.95
Belvedere	4.50
Absolut Blue	3.45
Absolut Vanilla	3.45

Mixers

Fever-Tree Tonics	all 2.75
<i>Premium Indian</i>	
<i>Refreshingly Light</i>	
<i>Aromatic</i>	
<i>Mediterranean</i>	

Merchants Heart	all 2.95
<i>Pink Peppercorn Tonic</i>	
<i>Ginger Ale</i>	

Whisky 25 ml

Jack Daniels	3.50
Haig Club	5.70
Dalwhinnie	5.25
Talisker	5.95
Chivas Regal	4.50
Bushmills	4.00
Glenmorangie	4.50
Knob Creek	4.20
JW Gold Reserve	4.25
Laphroaig	6.00
Canadian Club	3.95
Southern Comfort	3.50
Monkey shoulder	5.00
Jameson	3.45

Sherry 50 ml

Bristol Cream	4.50
Club Amontillado	4.50
Croft Original	4.50
Tio Pepe	4.50

Rum 25 ml

Bacardi	3.45
Kraken	4.50

Belvoir	all 3.35
<i>Organic Ginger Beer</i>	
<i>Elderflower Presse</i>	

Pago Juice	all 2.55
<i>Cranberry</i>	
<i>Cloudy Apple</i>	

Brandy 25 ml

Hine Antique XO	13.00
Janneau VSOP	6.30
Remy Martin VSOP	4.50
Courvoisier VS	4.00

Liqueurs 25 ml

Disaranno Amaretto	3.75
Baileys (50ml)	4.25
Benedictine	3.75
Cointreau	3.75
Drambuie	4.00
Grand Mariner	4.00
Galliano	3.50
Kahlua	3.50
Tia Maria	3.50
Grappa	3.75

Port 50 ml

Krohn Vintage 2001	4.95
Krohn Fine Ruby	3.95

We have several other soft drinks, beers, lagers & cocktails...