

Dessert Menu

Monday to Friday 12 noon – 3pm

Saturdays 12 noon – 5pm

Desserts

White Chocolate and Raspberry Cheesecake with Fruit Coulis (V) | 6.⁹⁵

Chocolate and Walnut Brownie with Cream (V) | 6.⁵⁰

Sticky Toffee Pudding with Vanilla Ice Cream | 5.⁹⁵

Dark Chocolate Mousse with Almond and Toffee Sauce (V) | 6.⁹⁵

Banoffee Pie (V) | 6.⁹⁵

Strawberry and Lime Eton Mess (V) | 5.⁵⁰

Trio of Ice Cream – Vanilla, Strawberry and Chocolate with fruit Coulis and summer fruit | 4.⁹⁵

The Three Pigeons Inn Cheese Board (V) with Crackers, Fruit and Homemade Chutney | 9.⁹⁵

After Dinner Ports and Liqueurs

Cockburns Ruby Port | 3.00

Sandeman 10 yr Old | 5.90

Taylor's 10 yr Old | 6.20

Cointreau | 3.00

Drambuie | 3.20

Glyva | 3.20

Grandmarnier | 3.20

Baileys | 3.20

Tia Maria | 3.20

Kahlua | 3.10

Sambuca | 3.10

Tequilla | 3.10

Liqueur Coffee

Irish Coffee | £5.60

Baileys™ Irish Cream Coffee | 5.80

Tia Maria™ Coffee | 5.80

Brandy Coffee | 5.80

Tea and Espresso Coffee

Espresso | 1.70 | 2.10

Americano | 2.20 | 2.60

Latte | 2.80

Hot Chocolate | 2.80

Speciality Teas | 2.30

Breakfast / Decaf Breakfast / Green Tea,

Macchiato | 1.70 | 2.10

Cappuccino | 2.80

Mocha | 2.95

Pot of Tea | 2.00

Peppermint, Red Bush, Earl Grey

Decaffeinated Espresso available on request

07/18

All prices include VAT. All Vegetarian options are indicated with a (V). We cater for all dietary requirements – please ask a member of staff for details. Please make a member of staff aware of any food related allergies.

Please be aware that all food in our kitchen may contain traces of gluten and nuts