

# Desserts

**'The Birch' Soufflé of the day** £7.95  
with matching accompaniments

**Pear, Apple & Cinnamon Cheesecake** £7.95  
with apple jelly and cinnamon ice cream

**Crème Brûlée of the day** £7.50  
with lemon and fennel biscotti

**Chocolate & Caramel Tart** £7.50  
with chocolate crumb and Guinness ice cream

**Summer Fruits Pavlova** £6.50  
with lime, mint and gin salsa

**Caramel Poached Banana** £6.50  
with praline shards and rum syrup

**Selection of premium ice creams & sorbets  
are available upon request**

**2 scoops** £3.50  
**3 scoops** £4.95

### Artisan Cheese Board

A selection of artisan made cheese, served with celery and apple salad, homemade chutney, homemade fruit bread, almond biscuits and crackers

**Platter of 3 Cheeses** £9.95  
**Platter of 4 Cheeses** £11.95

## Wines & Beverages

### Dessert Wines

<b>Chateau Mingets Sauternes</b> France 2013	½ bottle	<b>£24.00</b>	glass (125 ml)	<b>£8.15</b>
<b>Late Harvest Sauvignon La Playa</b> 2015	½ bottle	<b>£22.50</b>	glass (125 ml)	<b>£7.50</b>
<b>Moscatel Mira La Mar Jerez Sherry</b> Spain	½ bottle	<b>£22.50</b>	glass (125 ml)	<b>£7.50</b>
<b>Botrytis Riesling Wairau</b> New Zealand 2016	½ bottle	<b>£24.00</b>		

### Port

<b>Taylors LBV</b> 2012	½ bottle	<b>£24.50</b>	oversize glass (100ml)	<b>£6.90</b>
<b>Taylors Chip Dry</b>			oversize glass (100ml)	<b>£6.90</b>
<b>Quinta De Vargellas</b> 2002			oversize glass (100ml)	<b>£10.90</b>

### Brandy

<b>Courvoisier VS</b>			(25ml)	<b>£3.60</b>
<b>Courvoisier VSOP</b>			(25ml)	<b>£4.50</b>
<b>Courvoisier XO</b>			(25ml)	<b>£9.50</b>
<b>Remy Martin VSOP</b>			(25ml)	<b>£4.50</b>
<b>Remy Martin XO</b>			(25ml)	<b>£11.20</b>
<b>Calvados</b> 1990 Louis de Lauriston			(25ml)	<b>£11.10</b>
<b>Janneau XO</b>			(25ml)	<b>£7.00</b>
<b>Limoncello</b>			(25ml)	<b>£3.50</b>

### Coffee Premium Lavazza Tierra-Superior

<b>Americano</b>	<b>£2.40</b>	<b>Café-Latte</b>	<b>£2.75</b>	<b>Macchiato</b>	<b>£2.75</b>
<b>Double Americano</b>	<b>£2.75</b>	<b>Espresso - single</b>	<b>£2.30</b>	<b>Liqueur Coffee</b>	<b>£6.50</b>
<b>Cappuccino</b>	<b>£2.55</b>	<b>Espresso - double</b>	<b>£2.70</b>		

### Tea all £2.40 Award winning Tea-Pigs

<b>English Breakfast</b>	<b>Darjeeling Earl Grey</b>	<b>Peppermint Leaves</b>
<b>Lemon &amp; Ginger</b>	<b>Chamomile Flowers</b>	<b>Super Fruit</b>
<b>Mao feng Green Tea</b>	<b>Liquorice &amp; Peppermint</b>	

√ - please note: gelatin maybe used in some of our desserts and ice creams, please ask your server for suitable vegetarian dessert options

All eggs used at The Black Horse are certified English Free Range

**Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements. Before ordering, please notify any food or drink allergies/intolerances to your server.**

For parties of 8 or more a 10% gratuity will be added which will be distributed equally to all staff on duty

