

THE
FLYING BULL



DESSERT MENU

Sticky Date Pudding 5.95
made in house and drizzled with lashings of chefs own
caramel sauce and topped with vanilla ice cream

Chocolate Brownie 6.25
classic homemade chocolate brownie served with a
berry coulis and vanilla ice cream

Apple & Berry Crumble 6.45
apple and berries topped with a crumble drizzled
with honey then finished with vanilla ice cream

Lemon and Lime Posset 6.95
OMG..... delightful from the first spoonful to the
last lick, homemade posset bursting with lemon plus
lime served with cinnamon shortbread & berry coulis

Flying Bull Ice Cream please ask for today's flavours
1 Scoop 2.25 2 Scoops 4.25 3 Scoop 5.95

Cheese Board 8.95
3 different cheese, chutney, fruit and biscuits
this is a delight to finish off a meal any or on its own

Digestif Drinks

Honey Mead 3.95_{50ml}
traditional mead with a blend of honey made in Rake

Port 4.00_{50ml}

Taylors late bottled vintage port

Sherry 4.00_{50ml}

Pedro Ximenez sweet sherry

THE
FLYING BULL



HOT DRINKS MENU

Pot of Tea breakfast blend with milk or lemon	for one £2.20 for two £4.25
Teas - green or specialist lemon, ginger, mint, decaf pure, earl grey	£2.35
Espresso a single shot of intense hot coffee	£1.95
Double Espresso twice the pleasure of the above	£2.85
Americano served black or with hot or cold milk	£2.50
Cappuccino single shot with steamed and frothed milk	£2.85
Café Latte single shot with steamed milk	£2.85
Carafe of Coffee Serves 2 people	£4.95
Hot Chocolate cadburys coco powder mixed with fresh hot milk	£2.95
Floater Coffee Steaming hot coffee with fresh cream floating on top	£3.65
Liqueur Coffee Steaming hot coffee blended with the liqueur of your choice and topped with fresh cream; Courvoisier Brandy, Bells Whiskey, Jameson's Amaretto, Baileys, Cointreau, Tia Maria, Kahlua Cointreau, Grand Marnier	£5.80