

• T H E • A B B E V I L L E

Add a glass of Monbazillac pudding wine or Ruby Port 3

Banoffee pie 6

Salted caramel chocolate brownie, vanilla ice cream (vg) 6

Apple & blackberry crumble, custard 6

Sticky date toffee pudding, vanilla ice cream 6

Selection of Jude's Ice Cream/sorbet 6

(chocolate, strawberry, vanilla, salted caramel/lemon, blackcurrant, blood orange)

Hamish Johnston cheese board, onion chutney, grapes, biscuits 8

Pudding Wine

Monbazillac, Domaine de Grange neuve 2009 100ml/500ml 5/24.5

Bordeaux Classique Sauternes 2014 100ml/500ml 5.5/27

Port

Ferreira Ruby/Tawny 100ml/500ml 4/28.5

Ferreira LBV 100ml/500ml 5/36

Coffee (Decaf available)

Americano 2 Latte 2.5 Cappuccino 2.5

Espresso 2 Double Espresso 2.5 Macchiato 2

Hot chocolate 2.5 Babyccino 0.50

Tea (Decaf available)

Breakfast blend 2 Fresh Mint 1.5 Peppermint Tea 2

Virunda Earl Grey 2 Green Tea 2 Red berry & flower 2

Chamomile 2

Digestif 35ml

Amaretto 3.9 Baileys 3.9 Kahlua 3.9

Cointreau 4 Frangelico 4 Grappa 4

Drambuie 4.5 Limoncello 4.5

Sambuca 3.7 Patron xo café 5.5

Brandy 35ml

Hennessy VS 5.5

Martell XO 13

Remy Martin VSOP 5.7

Martell VS 4.30

Liqueur Coffee 35ml

Irish Coffee with Jameson 6

French Coffee with Cognac 6

Baileys Coffee 6

Calypso Coffee with Kahlua 6

Italian Coffee with Amaretto 6

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An optional service charge of 12.5% will be added to your bill all of which is distributed to our staff.
Allergen menus available on request