



The Beetle & Wedge Boathouse

PUDDINGS

Vanilla Crème Brulée

Sticky Toffee Pudding, Toffee Sauce & Butter Toffee Ice Cream

Yoghurt & Blood Orange Tartlet, Forced Rhubarb & Vanilla Ice Cream

Amarula Parfait, Salted Caramel, Banana & Peanuts

Red Wine Poached Pear, Amaretti Biscuit, Ginger Ice Cream

Puddings 6.95

Selection of Ice Creams or Sorbets

1 Scoop 1.95 2 Scoops 3.85 3 Scoops 5.75

Farmhouse Cheeses

Choice of Three 7.75 Choice of Five 11.50

PUDDING WINES

Chateau Septy-Monbazillac 75cl Bottle 30.00 or by the Glass (100ml) 7.75

Intense sweet fruit, rich & impressive

Tabali Late Harvest Muscat, Chile 37.5cl Bottle 20.00 or by the Glass (100ml) 7.75

Papaya & honey, sweet & luscious but with citrus acidity on the long finish

Trentham Noble Taminga 37.5cl Bottle 21.50

Luscious sweetness & balanced acidity, really good

Château Jany Sauternes 37.5cl Bottle 32.50

Rich & aromatic, notes of grapefruit, lemon, apricot & mango

Samos Vin Doux 37.5cl Bottle 22.00

Golden in colour, this Vin Doux has a seductive bouquet of honeysuckle, apricot and honey.

PORT 100ml

Dow's Fine Ruby 7.00 Taylor's LBV 2008 7.50

Offley 10 Years Old Tawny 8.25 Portal 20 Years Old Tawny 12.50

Please ask to see the Wine List for our Armagnac, Cognac and Calvados selection

Cafetière of Freshly Ground Colombian Coffee 2.75

Pot of Loose Leaf Earl Grey or English Breakfast Tea 2.95

Herbal Teas 2.50 Jug of Hot Chocolate 3.25

Cappuccino, Latte 2.75 Espresso, Americano 2.00 Double Espresso 2.75 Liqueur Coffee 6.75

An optional service charge of 10% will be added to tables of 10 or more guests. All gratuities are distributed between all members of staff.

Food Allergies & Intolerances

All dishes can be tweaked to accommodate your needs. Please speak to a member of our management team to discuss ingredients in your meal.