



The Beetle & Wedge Boathouse

PUDDINGS

Vanilla Crème Brulée

Passionfruit Cheesecake with Passion Fruit Syrup

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Coffee Parfait Glace, Homemade Meringues & Baileys Cream

Apple & Berry Crumble, Blackberry Crumble Ice Cream

Champagne Poached Pear, Amaretti Biscuit & Coconut Ice Cream

Puddings 6.75

Selection of Ice Creams or Sorbets 6.25

Farmhouse Cheeses

Choice of Three 7.75 Choice of Five 11.50

Please ask a member of staff for today's selection.

PUDDING WINES

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

Intense sweet fruit, rich & impressive

Muscat Beaumes de Venise 37.5cl Bottle 12.50 75cl Bottle 22.50 or by the Glass (100ml) 7.75

Full-bodied, loads of sweetness as well as fine underlying acidity

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

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,

Earl Grey, Breakfast or Herb Teas Served with Homemade Truffles 2.75

Cappuccino, Latte 2.75

Espresso, Americano 2.00

Double Espresso 2.75

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 you needs. Please speak to a member of our management team to discuss ingredients in your meal.