

THE BRUCE ARMS

WEST TANFIELD

PUDDING

AFFOGATO 8
Vanilla ice cream // coffee // booze

CHOCOLATE & HAZELNUT DOME 13
Dark chocolate // dulce leche // hazelnut mousse

VANILLA RICE PUDDING 9
Spiced hedgerow compot

STICKY TOFFEE PUDDING 11
Toffee sauce // vanilla ice cream

CHEESE BOARD (3) 13 // (6) 21 // (8) 27
Homemade chutneys // grapes // celery // biscuits // quince jelly

DRINKS TO DESSERT WITH

BY THE GLASS

COTEAUX DU LAYON (100ML) 7
1er Cru // Domaine des forges // 2021

AKASHI – TAI PLUM SAKE LIQUOR (75ML) 8
Shiraume // Ginjo Umeshu

ALCYONE (50ML) tastes like chocolate 8
Fabio Ferracane // Sicily

NÉCTAR – PEDRO XIMÉNEZ 12 Y/O (75ML) 7
Gonzalez Byass

NOE PEDRO XIMÉNEZ 30 Y/O (50ML) 11
Gonzalez Byass

BY THE BOTTLE

COTEAUX DU LAYON (500ML) 37
1er Cru // Domaine des forges // 2021

VISTA ALEGRE VINTAGE PORT (24HRS NOTICE REQUIRED) 60
1er Cru // Domaine des forges // 2018

1984 COTEAUX DU LAYON 80
Moulin Touchais // 1984

AFTER DINNER DRINKING

COGNAC

FRAPIN VSOP	8
CHÂTEAU MONTIFAUD VSOP	6.5
BARON DE SIGOGNAC ARMAGNAC VSOP	6.5
DUPONT CALVADOS	6.5
SOMERSET CIDER BRANDY 10 Y/O	6.5

PORT

QUINTA DO NOVAL 10 Y/O TAWNY	7
QUINTA DO NOVAL BLACK RESERVE (LBV)	7

SHERRY

DEL DUQUE 30 Y/O AMONTILLADO	7

WHISKY

LAPHROAIG QUARTER CASK	6.5
CAOL ILA 12 Y/O	6.5
ARRAN SHERRY CASK	6.8
TOMATIN 12 Y/O	6.5
GUEST WHISKY	POA

LIQUEURS

AMARETTO SALIZA	4.7
KAHLUA	3.8
DRAMBUIE	4.25
ARRAN GOLD	6

We use all allergens in our kitchen
If you have any allergies or dietary requirements please speak to a member of the team who will be happy to assist