



The Tickell Arms

DIGESTIVES & LIQUEURS

Baileys (50ml) £4.00

Amaretto (35ml) £4.20

Jerez Xérès Sherry Pedro
Ximénez (70ml) £4.50

Warre's LBV Port
2012 (70ml) £5.00

Calvados (35ml) £4.50

Cointreau £3.20

Kahlua £3.20

COGNACS, ARMAGNACS & WHISKIES

Maxime Trijol Cognac:
VS Classic £4.20

VSOP Grande Champagne £5.50
Château de Laubade

Armagnac: VSOP Armagnac £4.00

Whiskies: GlenDronach 8yr
(Highland) £5.00

Auchentoshan (Lowland) £5.00

Benromach 10yr Speyside £5.00

Talisker Island £5.00

Bourbon: Buffalo Trace £4.00

PUDDINGS

Sticky Toffee Pudding (v) *
butterscotch sauce, vanilla ice cream £7.00

Elderflower & Raspberry Mousse (v) (n) *
meringue shards, toasted almonds, raspberries £7.75

Chocolate Delice (vg) (n) *
mango gel, passionfruit & mango salsa, coconut brittle £7.75

Peanut Butter Parfait (n) *
malteser cookie crumb, whipped yoghurt, pickled strawberries £7.50

Criterion Ice Cream (v) & Sorbets (vg) (3 scoops) *
ask for flavours £6.50

Affogato (v) *
scoop of vanilla ice cream, espresso shot & biscotti £5.50
add Pedro Ximénez + £1.00 | Baileys + £2.00 | Amaretto + £2.00

Selection of British Cheeses (v) *
3 Cheeses £10.00 / 4 Cheeses £12.00 Cambridge Blue, Godminster Cheddar, Driftwood Goat's, Sussex Brie. Served with grapes, celery & biscuits (set lunch includes 2 cheeses).

PUDDING WINES

Muscat de Rivesaltes, Domaine Treloar

100ml 7.50 / Bt. 32.00 (500ml)

Côtes du Roussillon, France. A late harvested fortified sweet aperitif and/or dessert wine. Rich, honeyed palate.

Banyuls Traditionnel Robert Pages AOC VdN

100ml 9.50 / Bt. 62.50

90% Grenache Noir, 10% Grenache Gris. A traditional Banyuls - sweet, complex and marvellous. Served chilled.

Maury Rouge, Domaine des Soulanes, Maury AOC

100ml 9.00/ Bt. 59.50

From a single vineyard of old vine Grenache. This vintage port style deeply fruited, well structured and extremely satisfying!

Only made in the best years.

