

THE PUNCH BOWL

EAT, DRINK AND RELAX IN STYLE

Homemade Desserts Menu

Chocolate Brownie

Classic homemade brownie made from a traditional recipe served with vanilla Ice cream & chocolate sauce

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Chocolate & Orange Mousse

Chocolate mousse infused with orange essence served in sweet pastry tart & scoop of vanilla ice cream

(GF option available)

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Banana & Rum Trifle

(£1.00 supplement on 2/3 course special offers)

A traditional trifle with rum-soaked banana and victoria sponge fingers set in a pineapple and rum jelly, finished with fresh custard and Chantilly cream

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Baileys Cheesecake

(£1.00 supplement on 2/3 course special offers)

Homemade Baileys cheesecake served with Chantilly cream and chocolate chard

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Apple & Cinnamon Crumble Tart

Sweet pastry tart filled with apple and cinnamon filling & crumble topping served with custard

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Luxury Ice Cream Sundae

(£2.00 supplement on 2/3 course special offers)

A Scoop of each Vanilla, Chocolate brownie, strawberry cheesecake & mint chocolate chip ice creams topped with chocolate and raspberry sauce, wafer fan, hazelnut swirl biscuit & chocolate shards

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Chefs Special Sponge of The Week

Sponge made to a traditional recipe served with custard

All Desserts £6.75

Hot Beverages

Americano Coffee	Freshly ground Italian Coffee and mint served with hot milk	£3.65
Cappuccino	Freshly ground Italian Cappuccino with a mint	£3.85
Latte	Freshly ground Italian Latte served with a mint	£3.95
Espresso	Freshly ground Italian Espresso (very strong) served with a mint	£3.95
Floater Coffee	Topped with fresh cream	£4.25
Liqueur Coffee	Jameson Irish, Martell Brandy, Calypso Tia Maria, Bailey, Jura, Cointreau	£5.95
Freshly Brewed Tea		£3.45
Earl Grey Tea		£3.65
Hot Chocolate	Cadburys Hot Chocolate with a mint	£3.95

Supplements available for hot beverages

Want to infuse your coffee with your favourite syrup? Choose either [Vanilla](#) | [Caramel](#) | [Hazelnut](#) | [Cinnamon](#)
£1.00