



The Tickell^{Arms}

PUDDINGS

Sticky Toffee Pudding (gf, v) £8.75
butterscotch sauce, vanilla ice cream

Chocolate Brownie (gf, vg, n) £9.50
pistachio crumb, dark chocolate and sea salt ice cream

Cheesecake of the Day £9.50
ask for flavour

Peach & Frangipane Tart (v) (n) £9.50
orange mascarpone

Affogato (vgo, gfo) £6.50
scoop of vanilla ice cream, espresso shot, apricot biscotti
add Pedro Ximénez + £1.5 | Baileys + £2.5 | Amaretto + £2.5

Ice Cream & Sorbets (vgo, gfo) £8.00
(3 scoops) Vanilla, Strawberry, Salted caramel, chocolate,
and sea salt, Vegan Vanilla ice cream
Raspberry, mango, lemon sorbets

Rennet & Rind Cheeses (gfo) 3 cheeses £11.50
see tasting notes | carefully selected by affineur of the year
& world cheese judge Perry James Wakeman, crackers

please ask about our selection of ports

Mini Chocolate Brownie + any hot drink £7.50

PUDDING WINES

Muscat de Rivesaltes

Dom. Des Schistes 100ml £8.50 / Bt. £50.00
fortified sweet aperitif and/or dessert wine. rich, honeyed palate

Maury Rouge

Dom. Comelade Grenat L'Oursoulette 100ml £9.50 / Bt. £56.00
port-like red wine, with softer tannins & lower alcohol. delicious