

PUDDIN'

the dragon
award winning pub restaurant

DESSERTS

GLAZED LEMON TART (v) <i>orange blossom ice cream, basil meringue</i>	5.95
CHOCOLATE & CHERRY FLOWER POT <i>70% single origin chocolate mousse, sour cherries, nasturtium flowers, milk sorbet</i>	7.95
EARL GREY CRÈME BRÛLÉE (v)(gfo) <i>earl grey crème brulee, strawberry & cream macaroon, strawberry sorbet</i>	6.50
PINA COLADA (v)(gfo) <i>rum soaked pineapple, toasted coconut marshmallow, coriander</i>	5.95
SELECTION OF ICE CREAMS (v)(gfo) <i>berry compote, shortbread biscuit</i>	4.95

The Magic of Dessert Wine...

Dessert wine always enhances taste and flavour in any dessert. Add a glass of moscatel dessert wine (100ml) or a large triple crown port (100ml) to any dessert or cheese.

See our dessert wines and ports overleaf.

BRITISH CHEESE SELECTION (gfo)

6.95 / 12.95 for 2 to share

LUBBORN SOMERSET BRIE (v)
delicious, creamy brie with a mild, fresh flavour and a soft edible white rind

CAWS CENARTH PERL LAS (v)
creamy-textured, blue cheese - strong but delicate, creamy but with lovely lingering blue overtones

GRANDMA SINGLETON'S FAMOUSLY STRONG LANCASHIRE (v)
semi-soft in consistency and slightly crumbly with rich yellow color and a strong, tangy flavour

RACHEL GOATS' CHEESE (v)
semi soft goats' cheese with a washed rind and has a sweet medium flavour

All served with celery, fig, grapes, crackers, plum & apple chutney.

(v) suitable for vegetarians (gf) gluten free

(gfo) please note: most dishes can be adapted to offer a gluten free option, please ask staff

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.

DESSERT WINE & PORT

CROFT TRIPLE CROWN PORT	2.50 (50ml)	4.75 (100ml)	24.95 (75cl)
TAYLORS 10 YEAR TAWNY	3.50 (50ml)	6.95 (100ml)	44.95 (75cl)
GRAHAM BECK RHONA MUSCADEL, SOUTH AFRICA		5.50 (100ml)	16.95 (50cl)
CLOS DADY, SAUTERNES, FRANCE		7.50 (100ml)	26.95 (37.5cl)

BARISTA COFFEE SELECTION

ESPRESSO	2.40
AMERICANO	2.40
LATTE	2.80
CAPPUCCINO	2.80
FLAT WHITE	2.80
MOCHA	2.80
<i>with cream and marshmallows</i>	3.20
HOT CHOCOLATE	2.80
<i>with cream and marshmallows</i>	3.10
LIQUEUR COFFEE	4.50
<i>choose from: irish, highland, russian, english, baileys, italian, jamaican, french, seville, calypso</i>	

TEA SELECTION

Birchall Tea - a family tradition since 1872

ENGLISH BREAKFAST	2.20
EARL GREY	2.30
CAMOMILE	2.30
GREEN TEA	2.30
RED BERRY & FLOWER	2.30
GREEN TEA & PEACH	2.30
LEMONGRASS & GINGER	2.30
PEPPERMINT	2.30
DECAF ENGLISH BREAKFAST	2.30
