



THE SHURLOCK INN



DESSERTS

- BURNT SET CREAM** Apple Crumble Compote (v/d/e/sd) / **£8**
STICKY TOFFEE PUDDING Butterscotch Sauce, Salted Caramel Ice Cream (v/d/g/e) / **£7.5**
CHOCOLATE DELICE Vanilla Ice Cream (v/g/e/d/s) / **£9**
ORANGE BREAD & BUTTER PUDDING Custard (v/d/g/e/s) / **£7.50**
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DESSERT WINE

**DOMAINE DE BEAUMALRIC,
MUSCAT DE BAUMES**

Loire, France

Apricot, peach, orange peel & coconut aromas followed by layers of exotic fruit flavours on the palate.

100ml Glass £9 / Bottle £30

**CHÂTEAU LES MIGNETS,
SAUTERNES**

Bordeaux, France

Concentrated, luscious character, intense flavours of caramelized fruits, pear, melon & almond. Rounded and balanced.

100ml Glass £14 / Bottle £45

AFTER DINNER COCKTAILS

- LEMON MERINGUE PIE** Chapel Down Pinot Noir Gin, Lemon & Basil Shrub, Frangelico, Lemon, Foamer (sd) / **£10.25**
CAZCABEL COLD BREW MARTINI Cazcabel Coffee Tequila, Solo Cold Brew Coffee (sd) / **£10.25**
GRASSHOPPER Dark Chocolate Liquor, Mint Liquor, Cotswold's Cream Liquor (d/sd) / **£12.5**
RAREBREED ESPRESSO MARTINI Element 29 Vodka, Copper Coffee, Kahlua (sd) / **£10.25**
TERRY'S TREAT Chocolate Liquor, Orange Curacao, Cotswold's Cream (d/sd) / **£12.5**
WHITE CHOCOLATE & BLUEBERRY MARTINI Mozart White Choc Liquor, Blueberry Liquor, Milk, Double Cream (d/sd) / **£12**



Before ordering, please speak to our staff if you have a food allergy or intolerance
A discretionary service charge of 12.5 % will be added to your bill. All prices are inclusive of VAT.

Please see below our allergen code which represents what allergens are in specific dishes:

Vegetarian (v) Vegan (vg) Celery (c) Cereals containing gluten (g) Crustacean (cr) Eggs (e) Fish (f) Lupin (l) Dairy (d) Molluscs (mol) Mustard (m) Nuts (n) Peanuts (pn) Sesame Seeds (ss) Soya (s) Sulphur (sd)