



THE THREE
BLACKBIRDS

Desserts

Bart's Chocolate chip Banana cake, cinnamon ice cream V £8.5

Vanilla crème brulee, citrus shortbread V GF* £8.5

Dark chocolate tart, crème fraiche, salted caramel sauce V £9.5

Sticky toffee pudding, toffee sauce, vanilla ice cream VG GF £8.5

Rhubarb & custard parfait, rhubarb compote, graham biscuit V GF* £9

Home-made doughnuts, chocolate sauce, vanilla ice cream V £8.5

Saffron – local & seasonal artisan made ice creams & sorbets £3 per scoop

vanilla pod | traditional chocolate | strawberries & cream | salted caramel cinnamon |
vegan vanilla | mango sorbet | Cammas Hall raspberry sorbet

Dessert Wine | Port

	room	Bottle
Graham's "Six Grapes" Port DOURO, PORTUGAL		£44.5
Graham's 10 Y.O. Tawny Port DOURO, PORTUGAL	£8.6	£59
Graham's 20 Y.O. Tawny Port DOURO, PORTUGAL		£85
Late Harvest Moscato d'Asti "Palazzina" PIEDMONTE, ITALY	£8.3	£28.25
Monbazillac, Domaine de Grange Neuve FRANCE		£40.5
Sauternes, Château Villefranche BORDEAUX, FRANCE		£34.5

Tea | Coffee

Latte £3.9 | Americano £3.4 | Espresso £2.7

Flat white £3.9 | Macchiato £2.9 | Cappuccino £4 | Mocha £4

Decaf coffee & Oat milk available on request

English Breakfast | Peppermint | Earl Grey | Green | Chamomile

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free GF* Gluten Free Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

An discretionary service of 10% will be added to your table and is split evenly amongst the team