



THE THREE BLACKBIRDS

Desserts

Bart's chocolate chip banana cake, cinnamon ice cream V £8.5

Vanilla crème brûlée, citrus shortbread V GF* £8.5

Dark chocolate tart, crème fraîche, 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

Graham's "Six Grapes" Port DOURO, PORTUGAL

100ml | Bottle

£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" PIEMONTE, 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 optional 10% service charge will be applied to your bill