

# BOURNE

---

## VALLEY INN

---

### DESSERTS

Sticky Toffee Pudding, Butterscotch Sauce, Salted Caramel Ice Cream	£7.00
Chocolate Crèmeux, Homemade Honeycomb and Granola	£7.00
Bread and Butter Pudding with Rum & Raisin Ice Cream	£7.00
Coffee Crème Brûlée with Amaretti Biscuits	£7.00
Spiced apple crumble with custard	£7.00
Affogato; Vanilla Ice Cream, Espresso	£4.50

### CHEESEBOARD

House Chutney, Grapes, Celery, Crackers  
*Stilton / Brie / Rosary Ash Goats / Winchester*

3 Cheeses	£10.00
4 Cheeses	£12.50

### ICE CREAMS & SORBETS

Ice Creams; <i>Vanilla / Salted Caramel / Rum &amp; Raisin / Strawberry / Toffee Apple / Caramel Pecan / Coffee</i>	£2.00
Vegan Ice Cream; <i>Chocolate / Salted Caramel / Strawberry</i>	per
Sorbets; <i>Lemon / Mango / Raspberry / Blood Orange</i>	scoop

### SWEET & STICKY

	Glass
	100ml
Pedro Ximénez El Candado, Valdespino, NV, Spain	£5.75
Sauternes, Chateau Delmond, 2015, France	£7.50
Oremus Tokaji, Late Harvest, 2013, Hungary	£9.50
Epicurean Espresso Martini	£9.50

*Not all ingredients are listed, please inform us of any allergies before ordering*

*A discretionary 10% service charge is added to your bill which goes to the team serving, please let us now if you would prefer this to be removed*

# **BOURNE**

---

## **VALLEY INN**

---

### **HOT DRINKS**

Espresso – Single / Double	£2.50 / £2.85
Macchiato – Single / Double	£2.75 / £3.00
Americano	£2.95
Latte / Cappuccino	£3.10
Hot Chocolate	£3.25
Mocha	£3.25
Birchall Teas	
English Breakfast / Earl Grey	£2.85
Chamomile / Green / Red Berry / Peppermint / Decaf	£3.00
Liqueur Coffee / Hot Chocolate	£6.50
Jameson / Amaretto / Baileys / Tia Maria / Brandy / Drambuie / Benedictine / Grand Marnier / Famous Grouse	