

The Saracens Head

LITTLE BRINGTON

TO FINISH

DESSERTS

Sticky Toffee Pudding 9
Served with vanilla gelato & an endulgent caramel sauce (v)

Vanilla Cheesecake 10
Shortbread crumb & raspberry sorbet (v)

Half Baked Brownie 10
Served with chocolate crumb & ice cream of your choice (v)

Poached Pear 9
Poached in a mulled wine syrup finished with almond crumb & vanilla gelato (vga)

Cheese Board 14
Brie, Stilton, Red Leicester served with Saracens chutney, pickles & oat cakes (v)

DESSERT DRINKS

Affogato 7
Vanilla Ice Cream | Shortbread | Espresso

Espresso Martini 11
Vodka | Coffee Liqeur | Espresso

William & Humbert's Sherry 8
Rich, Raisiny

Tawny Port 7.5
Exellent Paired With Sticky Toffee Pudding

HOT DRINKS

Americano 3

Cappucino 3.5

Double espresso 3.5

Espresso 3

Flat white 3.5

Floater coffee 3.9

Hot chocolate 3.9

Liquor coffee 6.9

Mocha 3.9

Tea 3

Tea pigs speciality brew 3.3

Everyday brew | Earl grey strong | Peppermint | Mao feng | Super fruit | Chamomile

Please ask a member of staff for allergen information. Our chefs are happy to accommodate dietary requirements and allergies wherever possible. Please inform a member of staff before ordering.

All tips are shared equally between all staff.