

THE MUCKY DUCK

AT DRAKEHOLES

À LA CARTE DESSERTS

DESSERTS

SEASONAL FRUIT ETON MESS^{(GF)(VO)}

vanilla bean chantilly, homemade marshmallow,
elderflower jelly

7

BELGIAN CHOCOLATE DELICE

dolce de leche caramel, shortbread, malt ice-cream

7

RASPBERRY & PISTACHIO TORTE^(M)

macerated raspberries, raspberry sorbet,
white chocolate

7

STICKY TOFFEE & STOUT PUDDING^(M)

butterscotch sauce, clotted ice-cream, cinder toffee

6.50

SELECTION OF LOCAL CHEESES^{(GFO)(VO)}

locally sourced cheeses, artisan crackers,
homemade chutney, grapes

8

SELECTION OF HOMEMADE ICE-CREAMS^{(GFO)(VO)(M)}

1.50 per scoop

DESSERT WINE

SAUTERNES DULONG

FRANCE

rounded sweetness on top of citrus, honey and
white flower nuances

50cl BOTTLE 34
70ml GLASS 5.50

ELYSIUM BLACK MUSCAT

USA

intense red fruit notes with lychee characteristics

37.5cl BOTTLE 36
70ml GLASS 5.95

DESSERT COCKTAILS

ESPRESSO MARTINI

espresso, vanilla vodka, kahlúa, house gomme

10.50

GRASSHOPPER

crème de cacao, crème de menthe, whole milk,
single cream, grated milk chocolate, mint

10

COCONUT WHITE RUSSIAN

mozart white chocolate liqueur, vanilla vodka, kahlúa, whole
milk, coconut cream, house gomme, desiccated coconut,
toasted homemade marshmallow

11.50

HOT DRINKS

COFFEE

ESPRESSO	2.45
AMERICANO	2.95
FLAT WHITE	3.20
MACCHIATO	3.20
CAFFÈ LATTE	3.50
CAPPUCCINO	3.50
MOCHA	3.70

TEA

ENGLISH BREAKFAST	2.95
PEPPERMINT	3.10
EARL GREY	3.10
MAO FENG GREEN	3.10
SUPER FRUIT	3.15

LIQUEUR COFFEE

IRISH (JAMESONS)	5.25
FRENCH (MARTELL VS)	5.45
ITALIAN (DISSARONNO)	5.35
CALYPSO (KAHLÚA)	4.95
BAILEYS	5.35
COINTREAU	5.25



(M) Vegetarian (VO) Vegetarian Option (VG) Vegan (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option

Please advise your servers of any dietary requirements, intolerances or allergies.

