



PUDDING

Through changing our menus with the seasons, we strive to serve you delicious food using the freshest ingredients. **That's the HEROIC way**

wheatsheafbowbrickhill.com

PUDDING

3 Scoops of Homemade Ice Cream (GF) Vanilla Pod, Salted Caramel, White Chocolate	£5.50
Lemon & Blueberry Arctic Roll	£6.25
Milk Chocolate Cheesecake White Chocolate Ice Cream	£7.00
English Strawberries & Cream Eton Mess (GF)	£6.50

HOT DRINKS

Americano	£2.75
Cappuccino	£2.75
Espresso	£2.75
Double Espresso	£3.00
Flat White	£2.75
Hazelnut/Caramel/Vanilla Latte	£3.00
Mocha	£3.00
Pot of Tea Choose from: English Breakfast, Camomile, Peppermint and Earl Grey	£2.25
Amaretto Latte, Baileys Latte, Liqueur Coffee	£5.50
Hot Chocolate	£3.00
Babyccino	£1.00

AFTER DINNER

Espresso Martini Belvedere Pure, Kahlua, Fresh Espresso	£8.50
Epic Negroni Tanqueray No. Ten, Campari, Martini Rosso	£7.75
Champagne Cocktail Champagne, Hennessy VS, Bitters, Brown Sugar	£11.00

CHEESE

British Cheese Board (N) Seasonal Chutney & Grapes, Artisan Biscuits Choice of 3 £8.50 All 5 Cheeses to share £13.50
Snowdonia Black Bomber - This is an extra mature cheddar with serious attitude. Made with pasteurised milk and suitable for vegetarians.
Shropshire Blue - Has a flavour somewhere between Blue Cheshire and Blue Stilton, with a firm creamy texture.
Rutland Red - This fantastic aged Red Leicester has the usual rich orange colour and slightly sweet flavour reminiscent of caramel.
Baron Bigod - Handmade on Fen farm, Suffolk, it has a smooth silky texture and a golden curd, with long lasting warm earth, farmyard and mushroom flavours.
Kidderton Ash - An outstanding handmade goats cheese with a delicate creamy flavour. Made using pasteurised goats milk and is suitable for vegetarians.

DESSERT WINES

	100ml	Bottle
CTY Late Harvest Sauvignon Blanc (France, Bordeaux) Pineapple, ripe mango and honeyed apricot flavours - perfect with light fruit based desserts and blue cheese.	£4.50	£19.95
Clos Dady Sauternes (Chile, Central Valley) Apricot, honey, roasted nut and marmalade flavours perfectly balanced by a zesty acidity.	£6.50	£28.00

PORT

	50ml	Bottle
Croft LBV Bottled after four to six years, this one is a cracker	£3.50	£38.00
Taylors 10yr Old Tawny Almonds, berry fruit or dark chocolate are a perfect match, along with rich, blue veined cheese	£5.40	£65.00
Croft Quinta Roeda Rounded and luscious, with chocolate, butterscotch and prune flavours	£5.70	£70.00
Taylors Quinta Vargellas A very fine port - intense aromas of blackcurrant, wild berries, liquorice and treacle	£7.50	£80.00

For any allergen information please contact a member of our team. V Vegetarian | GF Gluten Free | GFA Gluten Free Available | N Contains Nuts | DF Dairy Free | DFA Dairy Free Available
A 10% gratuity will be added to tables of six or more. This is distributed between the whole team. Thank you.

Looking to organise an event, book a special occasion or business meeting? Then why not book our Private Dining room. Ask a member if the team for more details.



Discover our new
EPIC REWARDS

You can earn points when you visit any of our pubs. To sign up visit:
wheatsheafbowbrickhill.com