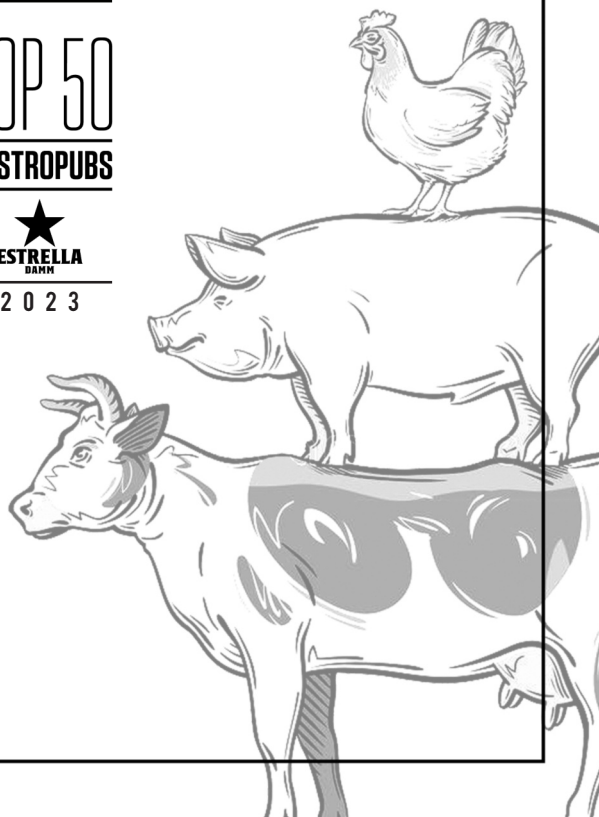


— THE —
**BUTCHERS
ARMS**

**AFTER DINNER
MENU**



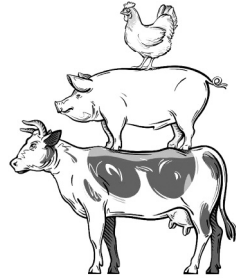
TOP 50
GASTRO PUBS



After Dinner

Desserts

Sticky Toffee Pudding <i>Toffee Sauce, Salted Caramel Ice Cream</i>	8
Black Forest Gateaux <i>Chocolate Sponge, Chocolate Cremieux, Blackberry Gel & Raspberry Sorbet</i>	8.5
Cheese Selection <i>Crackers, Celery, Walnuts & Grapes</i>	13
Spiced Apple Crumble <i>Honeycomb & Whisky Custard</i>	9
Baileys Cheesecake <i>Chocolate Soil, Ice Cream & Tuille</i>	8
Assortment of Ice Cream <i>Choose from Salted Caramel, Strawberry, Vanilla, Chocolate or Banana</i>	8



Dessert Wine & Port

Sauternes ½ Bottle	70
Beaumes-de-Venise Muscat	
50ml/Btl	5/30
Graham's 10y Tawny Port	
50ml/Btl	5/57

Coffees

Double Espresso	3
Latte	4
Cappuccino	4
Americano	3
Flat White	3

Make it a Coffee Liqueur with:

Jamesons	5	Baileys	4
Tia Maria	4	Cointreau	4

Liqueurs

Limoncello	4
Disaronno	4
Madeira	6.5

Cocktails

Pineapple Tequila <i>Homemade Pineapple Puree, Tequila, Triple Sec, Lime Citrus, Spiced Sea Salt Rim</i>	8.5
Lemon Drop Spritz <i>Vodka, Lemon Curd, Lemon Citrus, Limoncello, Fevertree Tonic</i>	8.5
Pimms Veneziano <i>Pimm's, Prosecco, Soda & Orange Bitters</i>	8.5
Blackberry Mule <i>Vodka, Lime, Ginger Ale & Crème Du Mure</i>	8
Espresso Martini Variant <i>Classic, Salted Caramel, Baileys or Pumpkin</i>	9

Due to processes within our kitchen environment we cannot 100% say that all dishes do not contain traces of nuts and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures

10% gratuity is added to each bill