



Alastair  
Sanday's



## Pudding Menu Summer 2010

Pete's Tiramisu	£8
– <i>Tia Maria Soaked chocolate sponge, cheesecake, chocolate tuile, white chocolate ice cream</i>	
Classic Puff Pastry Bakewell Tart – custard	£6
Grandma's Chocolate Tart	£7
– <i>Bailey's ice cream, fresh raspberry coulis</i>	
Apple Snow	£6.5
– <i>apple sorbet, crushed pistachios, lemongrass sabayon</i>	
Summer Pudding	£5
– <i>mango &amp; raspberry coulis, lemon sorbet</i>	
Saffron Poached Pears – poppy seed parfait, mango coulis	£6
Pudding Taster Plate	£9
– <i>chef's selection from some of the above puddings (a feast for one &amp; fun for two)</i>	
Home-made Ice Cream & Sorbet (1,2,3 scoops)	1: £2
<i>Ice Creams: vanilla / strawberry / chocolate / (special)</i>	2: £3.75
<i>Sorbets: mango /lemon / raspberry</i>	3: £5
Selection of British Cheeses	£8
<i>Cropwell Bishop Stilton, Lincolnshire Poacher, Somerset Brie, Berkswell Mature Ewes', Ribblesdale Superior Mature Goats'</i>	
– <i>served with Miller's Damsel biscuits, celery, grapes &amp; tomato chutney</i>	
Additional Seasonal Puddings – <i>please see Specials Board</i>	
<i>Why not try a "shot" (or a glass) of our dessert wine?</i>	
See overleaf: Samos (Greek) or Monbazillac (French)	

*Particular dietary or other requirements can be catered for – please ask the waiting staff*

Freehouse of the Year 2010 Finalists (*The Publican National Awards*)

"Top 10 Finest Pub Gardens in the Country" (*The Sunday Times 13 June 2010*)