

The Seven Tuns

Dessert menu

Seven Tuns sticky toffee pudding with crème fraiche £8 (Gl, La, E)

Homemade banoffee pie £8 (Gl, La)

Homemade chocolate brownie with berry compote and salted caramel ice cream £9 (La, E, Gl)

Seven Tuns seasonal crumble with chilled anglaise £8 (Gl, La, E)

Selection of cheese with grapes, chutney, and crackers £12 (La, Gl, Sd)

Ice creams: Vanilla, Strawberry, Chocolate, Salted caramel (La, E)

Sorbets: Lemon, Strawberry, Coconut

£3 per scoop

Sgroppino £6 (sd)

Affogato £4.50 (Add shot: Cotswold Cream or Frangelico £3) (La)

Allergen code: Gl- Gluten, C- Crustaceans, E- Egg, N- Nuts, Pe, Peanuts, La- Lactose, Ce- Celery,

Mu- Mustard, S- Sesame, Sd- Sulphur Dioxide, Lu- Lupin, Mo- Molluscs, F- Fish, S- Soya

Sweet Wines 100ml

2009	Riesling Spätlese Wehlener Sonnenuhr, Joh. Jos. Prüm, Mosel, Germany	12
2014	Château Coutet, 1er Cru Classé, Barsac, France	12
2007	Tokaji, Noble Late Harvest, Furmint, Holdvology, Eloquence, Hungary	14
2018	LBV, Taylors	7
20 YO	Tawny, Graham's, Douro, Portugal, 4500ml	15

Coffee and Tea

Americano	2.40	English Breakfast	2.75
Cappuccino	2.75	Earl Grey	2.75
Latte	2.75	Jasmine Pearls	3.00
Espresso	1.95	Jade Green Tips	3.00
Double Espresso	2.25	Wild Rooibos	3.00
Macchiato	2.00	Berry and Hibiscus	3.00
Double Macchiato	2.30	Karma	3.00
Hot Chocolate	2.95	Fresh Chamomile	3.00
Liqueur Coffee	6.50	Fresh Mint	2.00
Iced Latte	2.75		