



APPLEGARTH

RESTAURANT • COOKERY SCHOOL • DELICATESSEN

Warm Jamaican ginger cake, toffee sauce, rum & raisin ice cream £6

Dark chocolate delice, blood orange sorbet, cacao nib crunch (g.f) £6

Pina colada panna cotta (g.f) £6

Roasted Yorkshire rhubarb, oat & linseed crumble, served with Jersey cream or
(coconut yoghurt (vegan) d.f) £6

Meadow Cottage vanilla ice cream with a shot of espresso £4

Scoops of Meadow Cottage ice cream & sorbets
(2 scoops £3, 3 scoops £4)

Weekly changing Cheeseboard £7.50

Utilising our Farm Shop cheese counter & served with homemade condiments & pickles,
seasonal fruit & Fine Cheese Co. crackers (can be served with gluten free biscuits)

DRINKS

PortChurchill's LBV £4.25

Quinta do Noval 20 yo Tawny £7.75

Graham's Quinta dos Malvedos - Single Quinta £6.95

Perfect dessert accompaniment - Banyuls, France chilled, red, fruity, silky smooth!
Glass £5.95 Bottle £25

Stanton & Killeen Muscat, Rutherglen Caramel, plums, raisins, dates & oranges all in one bottle!
Glass £6.75 Bottle £25

Applegarth Espresso Martini £7.50

Made using Maraba Gorilla Coffee Liqueur made with Moonroast Coffee and Gorilla Vodka

COFFEE & TEA

Espresso £1.65 | Double Espresso £2.20 | Cappuccino £2.50

Latte £2.50 | Macchiato £2.25 | Americano £2.20

Cortado £2.20 | V60 coffee £2.20

Fresh Mint Tea £2.20

(Ask for our selection of new loose leaf teas from Joe's Tea Company)