THE BULL
BRENTWOOD

Dessert Menu

All of our desserts are freshly made in house using locally sourced produce

Sticky Toffee Pudding with Warm Toffee Sauce served with homemade banana ice (GF V)	8
Fresh Fruit Salad with Raspberry Sorbet (V VG GF)	8
Classic Banana Split (V GF)	8
Caramelised Top Apple Crumble served with custard (V GF)	8
Warm Chocolate Brownie, Vanilla Ice Cream & Chocolate Sauce (V)	8
Honeycomb & Toffee Sundae with vanilla pod ice cream, chocolate honeycomb pieces, toffee sauce (V GF)	8
Fresh Fruit Salad with Raspberry Sorbet (V VG GF)	8
Selection of Ice Cream or Sorbet 3 Scoops (V)(VG GF Options)	8

Ice Creams - Vanilla Pod, Chocolate, Banana or Strawberry
Sorbets – Lemon, Orange or Raspberry

Trio of British Cheeses – Castello Tickler Extra Mature Cheddar Tuxford & Tebbutt Blue Stilton, Cornish Brie served with red onion chutney & biscuits (GF)	10

After Dinner Drinks

Espresso Martini	9.5	Chocolate Martini	9.5
Mint Choc Martini	9.5	Virgin Espresso Martini	9.5
Espresso	2.5	Latte/Cappuccino	3
Double Espresso	2.75	Americano	3
Flat White	3	Mocha	3.5
Teapigs Pot of Tea:	3.5	Luxury Hot Chocolate	4.5

Everyday Brew/Decaf Breakfast Tea/
Earl Grey Strong/Peppermint Leaf/Mao Feng Green

(V) Denotes Vegetarian Dishes (GF) Denotes Gluten Free Dishes (VG) Denotes Vegan Dishes – All dishes may contain traces of nuts – All fish dishes may contain bones – All desserts contain calories - Please Note: We try our hardest to accommodate all dietary requirements but some dishes may not be available to adjust