

## Spring Desserts

## **Puddings**

Gooey chocolate & salted caramel brownie vanilla ice cream (ga) 8

Pear & almond frangipane tart vanilla ice cream (v) 8

This week's cheesecake please ask your server for this week's cheesecake (v) 8.5

Tarte au citron raspberry & elderflower sorbet 8

Affogato Lavazza espresso, vanilla ice cream (g) 7.5

Ice cream & sorbet enjoy chef's selection of ice cream or sorbet 2.5 per scoop

## Hot Drinks

All of our coffees are made by Lavazza.

Americano for those who like a classic coffee. Just water & espresso 3

Latte more milky than the rest, just a slight coffee taste 3.5

Cappuccino stronger than a latte, lots of froth 3.5

Flat White cappuccino without the foam. The strongest of the milky varieties 3.5

Espresso / Double Espresso a shot of pure coffee 3/4

Macchiato an espresso with added foam 3.2

Mocha a cappuccino with a touch of chocolate 3.5

Add vanilla or caramel syrup 0.6

## After dinner

Liqueur Coffees 8
Jameson, Tia Maria,
Disaronno, Havana Dark,
Martell, Cointreau,

Baileys

Brandy/Cognac Martell VS 4 Martell VSOP 7.5 Cocktails

Espresso Martini 11 Absolut vodka, kahlua, Lavazza espresso

Whisky

Jameson 6
Jameson Black Barrell 7.5
Jameson RedBreast 10

Taylors 10yr Tawny 5

Port

Feuerheerds LBV 3.7

7.5

Feuerheerds 1999 Colheita

There are plenty more spirits behind the bar, please ask the team.

Nothing tickle your fancy? We can always bring back the wine list!

Suppliers Meat - Barry the Butcher, Stratford upon Avon Fish - Kingfisher, Birmingham, Fruit & veg - AM Bailey, Stratford upon Avon, Bakery - Corner Cottage, Kineton.

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v vegetarian ve vegan vea vegan adaptable g gluten free ga gluten adaptable