



DESSERTS

Sticky toffee pudding, butterscotch, vanilla ice cream 8
Pear frangipane tart, crème fraîche 8
Double chocolate brownie, hazelnut craquant, whisky salted caramel 8.5
Affogato, espresso, vanilla ice cream, amaretti biscuit 7.5
Tunworth cheese, house chutney, sourdough crackers 10

Sunday Only:

Apple & blackberry crumble to share, crème anglaise (v, vg*) (serves 2) 14

GELATO & SORBET

From Hackney gelato 'Small batch Italian gelato', made in East London

Ice Cream: Madagascan Vanilla, Sea Salted Caramel, Strawberry, Pistachio, Chocolate

Sorbets: Alphonso Mango, Lemon

2.5 per scoop

DESSERT WINE & LIQUERS

Krohn Tawny Port, Portugal, 100ml 8.3

Domaine L'Ancienne Cure, Monbazillac 2015, 100ml / 375ml 7.1 / 26.5

Baileys Irish Cream Liqueur, 50ml 5.5

Frangelico Italian Hazelnut Liqueur, 50ml 8.4

AFTER DINNER COCKTAILS

Irish Coffee: Jameson Irish Whiskey, espresso, brown sugar, cream 10.5

Espresso Martini: Absolut Vanilia Vodka, Kahlúa, coffee, sugar 12.5

Old Fashioned: Buffalo Trace Bourbon, brown sugar, bitters 12.5

Negroni: Beefeater Gin, Campari, Cinzano 12.5

SELECTION OF TEA & COFFEE AVAILABLE



THE WHEATSHEAF IS PROUDLY PART OF THE URBAN PUBS & BARS FAMILY.

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.
An optional 12.5% service charge will be applied to your bill. All of which goes to the staff. (v) vegetarian / (vg) vegan