

THE SUN INN

PUDDINGS

- Belgian Chocolate Mousse, Amarena wild cherries, sea salt (v) 9.5
- Apple & Spiced Rhubarb Crumble, vanilla custard (ve) 9
- White Chocolate & Raspberry Baked Alaska (v) 9.5
- Dark Rum Sticky Toffee Pudding, Cornish clotted cream (v) 9.5
- British Cheese Plate, oatcakes, hedgerow chutney, fig 16
- Taw Valley Cheddar, Somerset Goats Cheese, Clawson Stilton

DESSERT WINE

- Mouton Cadet Réserve Sauternes, France, 13.5% vol. 12 (100ml), 38 (Bottle)
- Royal Tokaji Blue Label, Hungary, 11.5% vol. 13.5 (100ml), 58 (Bottle)

FORTIFIED WINE

- Grahams LBV, Portugal, 20% vol. 8.5 (100ml), 53 (Bottle)
- Pedro Ximenez NV, Spain, 20% vol. 11.5 (100ml), 72 (Bottle)

AFTER-DINNER COCKTAILS

- House Old Fashioned 13.5
- Irish Coffee 9.5
- Espresso Martini 12.5

COFFEE & TEAS

- Espresso 3.5
- Americano 3.75
- Latte | Cappuccino | Flat White 3.95
- Mocha 3.95
- Pot of English, Flavoured or Herbal Teas 3.5

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The Sun Inn, 7 Church Rd, Barnes, London SW13 9HE
www.thesuninnbarnes.co.uk | @suninnbarnes

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Our easy-to-use allergen guide is available for you to use. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol.

