

DESSERT & CHEESE MENU

DESSERT

Pannacotta

Gin poached rhubarb & honeycomb caramel

d-sd

Pineapple ravioli

Mango sorbet, mint leaves & pomegranate molasses

Chocolate mousse

Chocolate soil, pretzel crunch, orange segment

d-e-g-n-s-sd

Mille-feuille

Crispy puff pastry, Bergamot tea, pear & white chocolate mousse

d-e-g

Italian gelato ice cream

Choose 3 scoops from: hazelnut, espresso, chocolate, vanilla or pistachio

d-n-s

Sorbets

Choose 3 scoops from: mango, raspberry or lemon sorbet (lactose-free)

g-n-sd

(Wafer accompaniment for the gelato & sorbet contains nuts)

d-g-n-s

All desserts

9

CHEESE

Nottinghshire blue stilton (UK)

Smooth creamy & open textured. The cheese is buttery & complex with a slightly spicy long finish

d

Perl Wen (UK)

One of Wales best cheeses, a unique cross between a traditional Brie & a Caerphilly, pasteurised cow's milk

d

Coolea from Cork (IR)

Gouda-like texture, sweet, caramel flavour, cow's milk pasteurised

d

Gubbeen (IR)

A semi soft cheese, savoury flavours & plaint texture. It is incredibly moreish

d

Served with biscuits, apple & grapes

g

Two Cheese 8 | Three Cheese 9.50 (supplement 2) | Four Cheese 10.50 (supplement 3)

PORT & DIGESTIVI

Amalfi Limoncello

4.7

Grappa

4.6

Sandeman Port 20 Year Old Tawny 50ml

7.5

Sandeman Ruby port 50ml

6

Grappa d'aglianico

4.6

Measures 25ML unless otherwise stated

Allergens key

c crustaceans | ce celery | d dairy | e eggs | f fish | g gluten | l lupin | m molluscs | mu mustard | n nuts | p peanuts | |s soya | sd sulphur dioxide | se sesame seeds
we are unable to guarantee a 100% nut-free preparation environment