



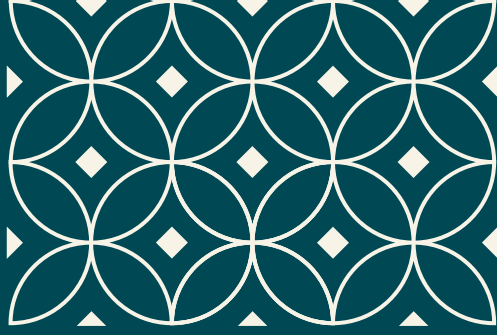
## DESSERTS

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<b>FERRERO ROCHER CHEESECAKE</b> <i>Dark chocolate sauce</i> <i>Chantilly cream and caramelized hazelnuts</i> (1-wheat,3,6,7,8-hazelnut,12)	7.95
<b>RAISIN &amp; CROISSANT BUTTER PUDDING</b> <i>Calvados infused with chocolate chip cookie ice cream</i> (1-wheat,3,6,7,12)	7.50
<b>APPLE &amp; AUTUMN BERRY CRUMBLE</b> <i>Vanilla bean ice cream</i> (1-wheat,oat,3,6,7,12)	7.50
<b>COCONUT PANA COTTA</b> <i>Autumn fruit salsa with elderflower, berry sorbet</i> (Vegan - 12)	7.50
<b>STICKY TOFFEE PUDDING</b> <i>Butterscotch sauce, Whiskey ice cream and caramel crisps</i> (1-wheat,barley,hops,3,6,7,12)	7.50
<b>BOULABAN ICE CREAM</b> <i>Selection of ice creams and sorbets</i> (1-wheat,barley,3,6,7,12)	7.00
<b>ARTISIAN CHEESEBOARD</b> <i>Farmhouse cheese, crackers and chutney</i> (1-wheat,oat,rye,3,6,7,8-almond,hazelnut,9,10,12)	13.00

Please advise our team members of any dietary requirements you might have. Please note all food is prepared in a busy kitchen environment where we handle a variety of potentially allergenic ingredients.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs



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