

ROOM FOR MORE?

DESSERTS

- Classic vanilla crème brûlée *with English shortbread* V £9.50
Lemon posset *with toasted honey oat tuile* V £9.50
White chocolate parfait *with poached rhubarb & ginger crumble* V £9.50
Dark chocolate & passion fruit fondant *with coconut sorbet* V £9.50
Please allow us 15 minutes for cooking
Coffee panna cotta *with fresh pear & crystallized walnuts* V £9.50
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CHEESE

- *Paxton & Whitfield cheese selection
with oat crackers & ale chutney V £17
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ICE CREAMS & SORBETS

Ice Creams V £3 (*per scoop*)

- Lemon curd*
Mint chocolate chip
Honeycomb

Sorbets V £3 (*per scoop*)

- Lemon*
Raspberry
Blackcurrant
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TEAS £5.50

- Earl Grey
English Breakfast
Green tea
Jasmine Silver Needle
Chamomile
Mint tea

COFFEE

- Espresso/Double espresso £4.50/£5
Macchiato/Double macchiato £4.50 /£5
Cortado £4.50
Americano £5.50
Flat white £5.50
Cappuccino £5.50
Latte £5.50
Hot chocolate £5
Mocha £5.50
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V Vegetarian | VE Vegan | V/VE Vegan upon request

Some menu items may contain allergens or intolerances, wines may contain sulphites - for further details please ask your server. All prices inclusive of VAT. *Some cheeses may be unpasteurized.

A discretionary service charge of 12.5% will be added to your bill.

108 BRASSERIE