

ROOM FOR MORE?

DESSERTS

- Classic vanilla crème brûlée *with English shortbread* V £9.50
Traditional plum pudding *with Brandy custard & candid red currants* V £9.50
Lemon tart *with fresh blackberries & mini meringues* V £9.50
Chocolate fondant *with cherry sorbet & kirsch cherries* V £9.50
Please allow us 15 minutes for cooking
Coconut panna cotta *with blood orange sorbet & seasonal fruit* VE £9.50
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CHEESE

- *La Fromagerie British cheese selection V £18.50
Served with oat crackers & ale chutney
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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, Flat White, Latte,
Cappuccino, Mocha £5.50
Hot Chocolate £5
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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