# ROOM FOR MORE?

### DESSERTS £10.50

Classic vanilla crème brûlée with English shortbread V
Strawberry Eton mess Sundae V
Lemon cheesecake with yoghurt sorbet, ginger crumb and blueberry compote V
Chocolate fondant with raspberry sorbet & crystalised mint V
Please allow us 15 minutes for cooking
Espresso crème caramel with coco nib tuille V

### CHEESE

\*La Fromagerie British & Irish cheese selection V £18.50 Served with apricot biscuits & ale chutney

# ICE CREAMS & SORBETS

Ice Creams V £3 (per scoop)

Lemon curd

Mint chocolate chip

Honeycomb

Sorbets V £3 (per scoop)

Lemon

Raspberry

Blackcurrant

### 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

#### 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