

ROOM FOR MORE?

DESSERTS £12.5

Classic Vanilla Crème Brûlée, *English shortbread* ✓

Rhubarb & Parkin Trifle ✓

Golden Chocolate Bread & Butter Pudding ✓

Cinnamon, apricot, clotted cream ice cream

Cherry Clafoutis Château La Coste Olive Oil Ice Cream

Five Farms Tiramisu, *cocoa nib tuile* ✓

CHEESE

*La Fromagerie British & Irish Cheese Selection ✓ £19

Apricot biscuits, ale chutney

ICE CREAMS & SORBETS

Ice Creams ✓ £3 (*per scoop*)

Raspberry ripple

Mint chocolate chip

Honeycomb

Sorbets ✓ £3 (*per scoop*)

Lemon

Raspberry

Blood orange

TEAS £6.5

Earl Grey, English Breakfast,
Green Tea, Jasmine Silver,
Needle, Chamomile, Mint Tea

PETIT FOURS £6.5

Macaroons

COFFEE

Espresso/Double Espresso	£5.5/£6
Macchiato/Double Macchiato	£5.5/£6
Cortado	£5.5
Americano, Flat White, Latte,	
Cappuccino, Mocha	£6.5
Hot Chocolate	£6

Allergens on reverse

108 BRASSERIE

V Vegetarian | VE Vegan | NGCI Non-Gluten Containing Ingredients

Please let a member of our team know about any allergies or intolerances before ordering. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. Our suppliers work closely with British producers to source seasonal ingredients, in support of a true 'field to fork' approach. All ingredients have been carefully selected with the highest standards of animal welfare and ethical sourcing.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

THE DOYLE COLLECTION

LONDON · DUBLIN · WASHINGTON DC · CORK · BRISTOL