

DESSERT SPRING MENU 2024

DESSERT

Elderflower, raspberry, macadamia, coconut entremet, watermelon sorbet (n, 23
ve, gf)

Aromatic spiced rhubarb, strawberries and cream, rose Turkish delight, puffed 23
quinoa, honey gelato (gf)

White chocolate mascarpone cheesecake, strawberry, lavender diplomat (gf) 23

Blueberry mille crepe, white chocolate, vanilla, yuzu, fermented milk sherbet 23
(vg)

Pistachio white chocolate mousse, Kataifi chocolate, pistachio liqueur anglaise, 23
stracciatella gelato (n)

CHEESE

*50 grams served with seasonal and glazed fruits, quince paste, gluten free
crispbread and Lavoush*

Bûche D’Affinois 18
France / cow’s milk / white mould

Cave-Aged cheddar 18
Dorset / cows milk / semi-hard

Manchego 18
Spain / sheep’s milk / hard

Roquefort 18
France / sheep’s milk / blue

Flight of cheese: 4 cheeses, 25 grams each 36

EXECUTIVE CHEF ALAN SPAGNOLO

*Meals marked with (n) contain nuts, (vg) vegetarian, (gf) gluten free,
(df) dairy free, (ve) vegan*

DESSERT WINE / FORTIFIED

GLASS BOTTLE

2022 Botrytis Semillon

16 55 (375ml)

Lifted pineapple esters with apricot nuances, bountiful fruit flavours.

NV Founders Reserve Liqueur Tawny

16 55 (750ml)

Classic rancio with rich old dark fruitcake notes, dark briary fruits and spice.

NV Sandalera Rare Liqueur Pedro Ximenez

30 155 (500ml)

Rich raisin rancio characters highlight this unique sweet liqueur wine.

NV Sandalera Rare Liqueur Verdelho

30 155 (500ml)

The average age of this blend is 30 years, wonderful concentration.

NV Sandalera Museum Muscat (two blends 1989 -1996)

40 215 (500ml)

Deep nut brown colour with intense aromas of raisin fig and spiced chocolate, toasted wood add to the alluring aromatics.

GESHA ESPRESSO MACHINE SELECTION

Flat white

Cappuccino

6

Café latte

Long black

Macchiato (Long or Short)

Chai latte

Mocha

Hot chocolate

Espresso

Double espresso

5/5.5

Soy, lactose free, oat and almond milk are available on request

1.5

ICED DRINKS SELECTION

Affogato/Liqueur Affogato

11/19

Choice of Frangelico, Bailey's Irish Cream,

Amaro Montenegro, Cointreau, Disaronno Amaretto,

Mr Black Coffee Amaro, Gincello.

Iced Coffee/Chocolate/Mocha

10

T2 TEA SELECTION

English Breakfast

Earl Grey

7

Green

Peppermint

Chai

Lemongrass and ginger

Chamomile

Darjeeling

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