

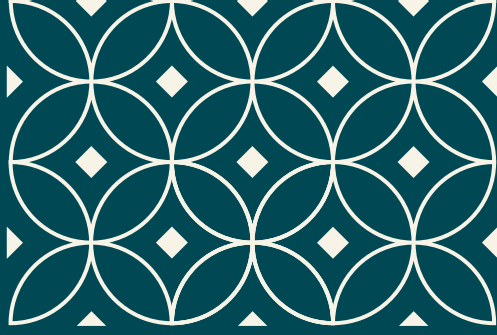


DESSERTS

FERRERO ROCHER CHEESECAKE <i>Dark chocolate sauce</i> <i>Chantilly cream and caramelized hazelnuts</i> (1-wheat,3,6,7,8-hazelnut,12)	7.95
APPLE & AUTUMN BERRY CRUMBLE <i>Vanilla bean ice cream</i> (1-wheat,oat,3,6,7,12)	7.50
BANOFFEE PIE <i>Coffee cream</i> (1-wheat,oat,3,6,7,12)	7.50
COCONUT PANNA COTTA <i>Autumn fruit salsa with elderflower; berry sorbet</i> (Vegan - 12)	7.50
CHOCOLATE, COURGETTE & CLEMENTINE GATEAU <i>Rich Callebaut chocolate gateau</i> <i>Raspberry gel and vanilla ice cream</i> (1-wheat,6)	7.50
BOULABAN ICE CREAM <i>Selection of ice creams and sorbets</i> (1-wheat,barley,3,6,7,12)	7.00
ARTISIAN CHEESEBOARD <i>Farmhouse cheese, crackers and chutney</i> (1-wheat,oat,rye,3,6,7,8-almond,hazelnut,9,10,12)	13.00

Please advise our team members of any dietary requirements you might have. Please note all food is prepared in a busy kitchen environment where we handle a variety of potentially allergenic ingredients.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs



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