

THE *Rising* SUN

DESSERT MENU

SAMPLE MENU – SEPTEMBER 23

Menus are 'Samples' only and may change on a daily basis.

CHOCOLATE BROWNIE

Warm flour-free chocolate brownie and vanilla ice cream...7.5 gf

APPLE & BERRY CRUMBLE

With custard, vanilla ice cream or double cream...7.5 gf*/ve

SALTED CARAMEL & CHOCOLATE TART

Honeycomb ice cream...7.5

ETON MESS

Summer berries, meringue & whipped cream...8.5

BISCOFF CHEESECAKE

Biscoff biscuit base, Biscoff spread & vegan cheese, blueberry
puree...7.5 v

AFFOGATO

Espresso coffee, salted caramel ice cream., amaretti biscuit...4.5

LOCAL ARTISAN ICE CREAM

Vanilla, summer fruits, chocolate, salted caramel, honeycomb,
brandy
Elderflower & apple, sorbet, mango sorbet, pink grapefruit sorbet
Vegan vanilla ice cream **ve**
2.5 per scoop

PASTEIS DE NATA

Individual Portuguese custard tarts...2.5ea

CHEESEBOARD

Artisan local cheeses, crackers, chutney and garnishes...11

WINE PAIRINGS

Chateau Del Mond Sauternes, Bordeaux
100ml 9 / 375ml 36
Taylors LBV Port
100ml 8
Fullers Reserve Port
100ml 7