

THE *Rising* SUN

DESSERT MENU

SAMPLE MENU – DECEMBER 24

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

Warm 'no flour' chocolate brownie, vanilla ice cream, freeze-dried raspberries 8 gf

Warm French pear cake, vanilla ice cream 8

Apple & blackberry almond crumble 8

| With custard, ice cream or cream.

| Contains nuts

| Gf/pb/df/nut free version available

Biscoff vegan cheesecake, blueberry sauce 8 pb

Clotted cream treacle tart, stem ginger ice cream 8

Affogato | Espresso coffee, salted caramel ice cream, amaretti biscuit 5

Mooka artisan gelato 2.5 *per scoop*

vanilla | strawberry | chocolate | salted caramel | honeycomb |

vegan vanilla

Sorbets | mango | blood orange | yoghurt

Dylan's ice cream pots (great to go) 3.00 *per pot* | Honeycomb

Pasteis de nata | Individual Portuguese custard tarts 3 *per tart*

Cheeseboard | Artisan local cheeses, crackers, chutney, membrillo, fruit 12

Wine Pairings

Chateau Del Mond Sauternes, Bordeaux

100ml 10 | 375ml 36

Taylor's LBV Port

100ml 10

Espresso Martini 11

Ask for our list of digestives

Liqueur Coffee 9

gf - gluten free - pb - plant based