

THE *Rising* SUN

DESSERT MENU

SAMPLE MENU – OCTOBER 2025

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

Desserts

Warm 'no flour' brownie, vanilla ice cream, freeze dried raspberries 8.5

Apple & berry almond crumble 8.5

- | With custard, ice cream or cream.
- | Contains nuts
- | Gf/pb/df/nut free version available

Date & walnut toffee sponge, butterscotch sauce, vanilla & ginger ice cream 8.5
| contains nuts

Classic tiramisu | mascarpone, espresso, sponge fingers, marsala, cocoa 8.5

Biscoff vegan cheesecake, blueberry sorbet 8.5

Plum & brioche pudding, toasted almonds, custard 8.5

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

Mooka artisan gelato 2.5 *per scoop* | Single or double waffle cones 50p *extra*

vanilla | strawberry | chocolate | salted caramel | honeycomb |
vegan vanilla

Sorbets | mango | blueberry | rhubarb

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 11 | 375ml 40

Taylors LBV Port

100ml 10

Frozen watermelon daiquiri 12

Espresso Martini 11

Ask for our list of digestifs

Liqueur Coffee from 9

gf - gluten free - pb - plant based