

THE *Rising* SUN

Desserts Menu as at June 26

DESSERTS

- Chocolate Nemesis, homemade creme fraiche ice cream, chocolate granola 9
Strawberry, mint & elderflower Eton Mess 9
Yuzo and lemon posset, biscuit crumb, white chocolate 8.5
Apple & mixed berry crumble 8.5
*with custard, vanilla ice cream, dairy free ice cream or double cream
contains nuts | gf/pb/df/nut-free version available*
Biscoff vegan cheesecake, blueberry sorbet 8.5 pb
Affogato | espresso coffee, salted caramel ice cream, amaretti biscuit 5
Mooka artisan gelato 2.5 *per scoop* | waffle cones 50p *extra*
vanilla | strawberry | chocolate | salted caramel | honeycomb |
ginger & vanilla | vegan vanilla
Sorbets | mango | blueberry
Pasteis de nata | Individual Portuguese custard tarts 3.0 *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 11
Taylors 10-year tawny port 100ml 13
Espresso martini 11
Liqueur coffee from 9
Frozen margarita 12
Frozen watermelon daiquiri 12

Ask for our list of digestifs

gf - gluten free - pb - plant based