

THE *Rising* SUN

Deserts Menu as at Sept 26

Desserts

Chocolate nemesis, creme fraiche ice cream, chocolate granola 9
Salted caramel & chocolate tart, honeycomb ice cream 8.5
White chocolate & raspberry posset, raspberry gel, lemon & thyme shortbread crumb 8.5
Apple & berry almond-crumble 8.5
Custard, double cream, vanilla ice cream, dairy-free vanilla ice cream
GF | PB | DF | Nut-free version available
Strawberry, elderflower & mint Eton mess 8.5
Biscoff vegan cheesecake, blueberry sorbet 8.5 pb
Affogato | espresso coffee, salted caramel ice cream, amaretti biscuit 5
Mooka artisan gelato 3.0 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

Pairings

Chateau Del Mond sauternes, Bordeaux
100ml 11 | 375ml 40
Taylors LBV port Taylors 10-year tawny port
100ml 11 100ml 13
Espresso martini 11 Liqueur coffee from 9
Frozen margarita 12 Frose 12
Ask for our list of digestifs gf - gluten free - pb - plant based