



SPRING DESSERT

BEA TOLLMAN'S BAKED VANILLA
CHEESECAKE 
with honeycomb ice cream
7

BEA TOLLMAN'S RICE PUDDING 
with candied nuts and caramel sauce
7

RHUBARB CAKE
with clotted cream ice cream
7

CHOCOLATE BROWNIE
with marinated fruit and lavender consommé
7

ASSORTED ICE CREAMS
& SORBETS
7

SELECTION OF BRITISH CHEESE
with quince jelly and Scottish oatcakes
10

DESSERT WINES

CLOS DADY, SAUTERNE
FRANCE
*Luscious and generous with its sweet apricot, honey and roasted nut.
Perfectly balanced with a zesty, lime rind.*

125ML 9 375ML 27

RECIOTO DELLA VALPOLICELLA DOC,
BERTANI 2012, ITALY
*Classical notes of plum, cherry and raspberries.
Accompanied by spices, vanilla, hay and cocoa.*


125ML 10 500ML 40

TOKAJ 6 PUTTONYOS TOKAJ ASZÚ,
HUNGARY
*Beautiful bright gold in the glass with complex and mineral aromas.
This full-bodied wine with a creamy taste and has a long, elegant finish.*

125ML 14 500ML 60

PORT

COCKBURNS RUBY PORT
PORTUGAL
Great balance between fresh wild berries, firm tannins, well balanced acidity and a long and elegant finish.
100ML 9

 Denotes a favourite recipe of Bea Tollman, our Founder and President.

V.A.T included at the current standard rate. All prices are subject to a discretionary 12.5% service charge. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. If you require information on the allergen content of our foods please ask a member of staff and they will be happy to help you.

Free Wi-Fi throughout the hotel – use your email address to log in.



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Montague on the Gardens Hotel



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