

# THE BLUE DOOR BISTRO

## DESSERT MENU

<b>BEA TOLLMAN'S BAKED VANILLA CHEESECAKE</b> 🍷	13
Seasonal fruit coulis	
<b>CHOCOLATE CHIP SKILLET COOKIE</b>	10
Caramelised banana, clotted cream ice cream	
<b>HONEY AND ORANGE PANNA COTTA (GF)</b>	10
Raspberries	
<b>POLENTA, ALMOND AND LEMON CAKE (VG)</b>	10
Vanilla and lemon curd ice cream	
<b>SELECTION OF BRITISH CHEESE</b>	14
Quince jelly and Scottish oatcakes	
<b>SELECTION OF ICE CREAMS &amp; SORBETS (VG)</b>	8

### DESSERT WINES

<b>CHÂTEAU BRIATTE, SAUTERNES, FRANCE</b>	
125ML/375ML	14/35
Generous with its sweet apricot and exotic fruits aroma, with a citrus finish on the palate.	
<b>TOKAJI ASZÚ 5 PUTTONYOS, HUNGARY</b>	
125ML/500ML	26/80
Beautiful bright gold in the glass with complex and mineral aromas. This full-bodied wine with a creamy taste has a long, elegant finish.	

### PORT

<b>COCKBURN'S RUBY PORT, PORTUGAL</b>	
100ML	13
Great balance between fresh wild berries, firm tannins, well balanced acidity, and a long and elegant finish.	

Menu created by our Executive Head Chef Martin Halls

(V) Vegetarian | (VG) Vegan

🍷 A favourite signature dish of Mrs T, our Founder.

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.