

THE BLUE DOOR BISTRO

DESSERT MENU

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| BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷 | 13 |
| Seasonal fruit coulis | |
| SUMMER BERRY PAVLOVA (GF) | 10 |
| Berries, vanilla ice cream, chantilly cream | |
| COCONUT AND MATCHA RICE PUDDING (VG, GF) | 10 |
| Toasted coconut flakes | |
| CHOCOLATE POT DE CRÉMEUX | 10 |
| Shortbread crumble, chantilly cream, strawberries | |
| SELECTION OF BRITISH CHEESE | 14 |
| Quince jelly and Scottish oatcakes | |
| SELECTION OF ICE CREAMS & SORBETS (VG) | 8 |

DESSERT WINES

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| CHÂTEAU BRIATTE, SAUTERNES, FRANCE | |
| 125ML/375ML | 14/35 |
| Generous with its sweet apricot and exotic fruits aroma, with a citrus finish on the palate. | |
| TOKAJI ASZÚ 5 PUTTONYOS, HUNGARY | |
| 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

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

(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.