

THE BLUE DOOR BISTRO

DESSERT MENU

Executive Chef: Martin Halls

MRS TOLLMAN'S CHEESECAKE 🍷	13
Seasonal fruit coulis	
RICE PUDDING 🍷	11
Candied nuts, salted caramel sauce	
OVEN BAKED CHOCOLATE COOKIES	10
Vanilla ice cream, caramelised banana	
CRÈME CARAMEL (VG, GF) 🍷	11
Chantilly cream, mixed berries	
SELECTION OF BRITISH CHEESE	14
Quince jelly, Scottish oacakes	
SELECTION OF ICE CREAMS & SORBETS (VG)	8

DESSERT WINES

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.	

DIGESTIF

NONINO GRAPPA LO CHARDONNAY MONOVITIGNO	
50ML	17
Soft and elegant with hints of golden apple and fresh bread	

PORT

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 | (VGO) Vegan option available | (GF) Gluten free

🍷 A favourite of our Founder, Beatrice Tollman, whose treasured recipes and stories are celebrated in A Life in Food.

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.