

AT THE BLUE DOOR BISTRO

GLAZED LEMON TART	11
<i>White chocolate mascarpone</i>	
BEA TOLLMANS BAKED VANILLA CHEESECAKE 🍷	13
<i>Honeycomb ice cream and seasonal fruit</i>	
COFFEE & BANANA SUNDAE 🍷	11
<i>Caramelised nuts</i>	
STRAWBERRIES ROMANOFF (VG)	11
<i>Chocolate brownie chunks</i>	
SELECTION OF BRITISH CHEESE	14
<i>Quince jelly, Scottish oatcakes, marinated figs</i>	
SELECTION OF ICE CREAMS & SORBETS (VG)	8

DESSERT WINES

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

DIGESTIF

NONINO CHARDONNAY MONOVITIGNO GRAPPA	
50ML	17
<i>Soft and elegant with hints of golden apple and fresh bread.</i>	

PORT

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

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. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

🍷 A favourite signature dish of Mrs T, our Founder and President. (VG) Vegan