

AT THE BLUE DOOR BISTRO

CHOCOLATE AND RASPBERRY FONDANT	11
<i>lime and mint crème fraîche</i>	
BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷	13
<i>honeycomb ice cream, fruit coulis</i>	
RICE PUDDING (GF) 🍷	13
<i>caramelised nuts, salted caramel sauce</i>	
LEMON, ALMOND AND POLENTA CAKE (VG)	11
<i>Contrieau-soaked oranges</i>	
SELECTION OF BRITISH CHEESE (GF)	14
<i>quince jelly, Scottish oatcakes, marinated figs</i>	
SELECTION OF ICE CREAMS & SORBETS (VG, GF)	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 ASZÚ 5 PUTTONYOS, 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 GRAPPA LO CHARDONNAY	
MONOVITIGNO 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 | (GF) Gluten free