



Blue Door

BISTRO

DESSERT MENU

Classic Tiramisú £11

Mrs T's Baked Vanilla Cheesecake £13 
honeycomb ice cream and seasonal fruit

Warm Apple and Rhubarb Charlotte (vg) £11 
vanilla bean ice cream

Selection of British Cheese £14
quince jelly, Scottish oatcakes

Selection of Ice Creams & Sorbets £8

DESSERT WINES

Château Briatte, Sauternes, France
Generous with its sweet apricot and exotic fruits aroma, with a citrus finish on the palate.
125ml £14 | 375ml £35

Tokaji 5 Puttonyos Tokaj Aszú, Hungary
*Beautiful bright gold in the glass with complex and mineral aromas.
This full-bodied wine with a creamy taste has a long, elegant finish.*
125ml £26 | 500ml £80

DIGESTIF

Nonino Chardonnay Monovitigno Grappa
Soft and elegant with hints of golden apple and fresh bread.
50ml £17

PORT

Cockburn's Ruby Port, Portugal
*Great balance between fresh wild berries, firm tannins, well balanced acidity,
and a long and elegant finish.*
100ml £13

(vg) vegan | (gf) gluten-free



Denotes a favourite signature dish of Mrs T, our Founder and President.

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.

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. VAT included at the current rate.

All prices are subject to a discretionary 15% service charge. Our chefs will be happy to create a selection of dishes especially for our diabetic guests.