

AT THE BLUE DOOR BISTRO

TO FINISH

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷 Fruit coulis	13
RICE PUDDING 🍷 Candied nuts and caramel sauce	10
BLACK FOREST GÂTEAU Raspberry sorbet, crème fraîche	11
BUTTERSCOTCH PANNA COTTA (VG) Blackberries and gingerbread crumbs	10
SELECTION OF BRITISH CHEESE (GF) Quince jelly and Scottish oatcakes	14
SELECTION OF ICE CREAMS & SORBETS (VG)	8
DESSERT WINES	
CHÂTEAU BRIATTE, SAUTERNES, FRANCE 125ML/375ML Generous with its sweet apricot and exotic fruits aroma, with a citrus finish on the palate	14/35
TOKAJI ASZÚ 5 PUTTONYOS, HUNGARY 125ML/500ML Beautiful bright gold in the glass with complex and mineral aromas. This full-bodied wine with a creamy taste has a long, elegant finish.	26/80
DIGESTIF	
NONINO GRAPPA LO CHARDONNAY MONOVITIGNO 50ML Soft and elegant with hints of golden apple and fresh bread	17
PORT	
COCKBURN'S RUBY PORT, PORTUGAL 100ML Great balance between fresh wild berries, firm tannins, well balanced acidity, and a long and elegant finish	13

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