

AT THE BLUE DOOR BISTRO

DESSERT MENU

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 	13
<i>honeycomb ice cream</i>	
CHOCOLATE & COFFEE FONDANT	11
<i>mascarpone, amaretto syrup</i>	
COCONUT PANNAHOTTA (VG)	11
<i>fresh fruit, passion fruit sorbet</i>	
SELECTION OF BRITISH CHEESE (GF)	14
<i>quince jelly and Scottish oatcakes</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 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