



GRILL ROOM

DESSERT MENU

White Chocolate Fondant 195

Yuzu pearls, black sesame ice cream, lace tuille

Vegan Chocolate Brownie (vg) 135

Seasonal sorbet, chocolate and coconut sauce, almond tuille

Bea's Rice Pudding 140

Jasmine rice, Madagascan vanilla, citrus peel, salted caramel sauce,
sugar crusted nuts

Pear Crostata 140

French pear demerara, caramelized fig ice cream, custard vol au vent

Bea's Famous Cheesecake 150

Stewed berry compote and Midland's butter tuille


Crème Brûlée Tart 150

Strawberry coulis, sesame tuille with sorbet

Crêpe Suzette 250

With Bea's honeycomb ice cream

All the above desserts are vegetarian with egg

 Denotes a favourite signature dish of Mrs T, our Founder and President | (vg) vegan

This menu is subject to change without notice.

Menu items may contain or have traces of nuts, nut oils or may have been made alongside other products containing nuts.



DESSERT WINES

Waterford Heatherleigh NV 150

Stellenbosch

Opulent botrytis dessert, wafts apricots, almonds and a complex luxurious sweet sugar with cleansing acidity

Klein Consantia Vin de Conscience 390

2013 Constantia

The jewel of South Africa. This world-class wine has a very inviting dark straw, light golden colour. The nose is packed with orange, honey, raisins, lots of apricots and ripe peaches. A very big palate with a slightly spicy finish. A great wine

Beaumont Goutte d'Or 145

2015 Walker Bay

Blend of honeyed Semillon and fresh Sauvignon with dusty botrytis complexity

FLIGHT TRAYS

Enjoy a 15ml sample of three different after-dinner expressions from countries around the world

Scottish Single Malt Whisky 190

The Glenlivet

Founders Reserve, 12yrs, 15yrs

South African Cape Fortified Red 95

De Krans

Tawny, Ruby, Vintage

French Cognac 290

Hennessy

VS, VSOP, XO

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