



Dessert

Flutes Gourmandise 24

Chefs Daily Selection of Petit Desserts
#Brookland Valley Small Batch Rose

Chocolate Cheese Cake 15

Hazelnut Praline Crème, Espresso Macaron,
Double Cream
#Galway Pipe Grand Tawny

Strawberry 'Panna Cotta' VV 15

Pistachio & Basil Sponge, Red Wine Jelly,
Nut Oat Crumble
(Vegan Option, - No Egg, No Dairy)
#Amberley Moscato Rosa

Lemon Meringue Trifle* 15

Lemon Curd, Ponzu & Matcha Gel, Nut Soil
#Juniper Estate Cane-Cut Riesling

Sticky Date 15

Salted Caramel Sauce, Brandy Snap,
Vanilla Bean Ice cream
#Cape Grace Cane-Cut Chenin Blanc

Cheese Partian

1 Portion 16

2 Portions 22

3 Portions 28

Select Brie, Blue Cheese, Semi Hard

Flutes Crisp Nutty Wafers,
Dried Fruit and Nut Terrine,
Quince Paste, Water Crackers
#Grant Burge Aged Tawny

*Gluten Free
VV Vegan
#Suggested Wine paring



Dessert

Flutes Gourmandise 24

Chefs Daily Selection of Petit Desserts
#Brookland Valley Small Batch Rose

Double Chocolate Cheese Cake 15

Hazelnut Praline Crème, Espresso Macaron,
Double Cream
#Galway Pipe Grand Tawny

Strawberry Panna Cotta VV 15

Pistachio & Basil Sponge, Red Wine Jelly,
Nut Oat Crumble
(Vegan Option, - Egg & Dairy Free)
#Amberley Moscato Rosa

Lemon Meringue Trifle* 15

Lemon Curd, Ponzu & Matcha Gel, Nut Soil
#Juniper Estate Cane-Cut Riesling

Sticky Date 15

Salted Caramel Sauce, Brandy Snap,
Vanilla Bean Ice cream
#Cape Grace Cane-Cut Chenin Blanc

Cheese Partian

1 Portion 16

2 Portions 22

3 Portions 28

Select Brie, Blue Cheese, Semi Hard

Flutes Crisp Nutty Wafers,
Dried Fruit and Nut Terrine,
Quince Paste, Water Crackers
#Grant Burge Aged Tawny

*Gluten Free
VV Vegan
#Suggested Wine paring