DESSERT MENU

We believe a dessert should taste as beautiful as it looks, crafted to delight every sense.

NEW **Apple and Blackberry Crumble**, caramelised oat crumb, rich yolk egg custard V *VE 8

NEW **Grosvenor Signature Black Forest Sundae**, chocolate fudge sauce, Chantilly cream V 9.5

NEW Gingerbread Baked Alaska (for two to share) V 16

NEW Rich Chocolate Delice, cocoa nib tuille, caramel cream V 9.5

Grosvenor Signature Sticky Toffee Pudding, spiced brandy snap, French vanilla gelato, miso caramel sauce V 9.5

NEW Cashel Blue cheese paired with traditional treacle tart V 9.5

NEW **Tarte Tatin, crispy-based tarte tatin**, French vanilla gelato, caramelised apple V 9.95 **Biscoff Cheesecake**, French vanilla gelato, caramelised banana V 10

One scoop of Gelato or Sorbet £3 or three scoops of Gelato or Sorbet £7 * VE Choose from: French vanilla, Chocolate truffle, Strawberry meringue, Iced latte, Salted caramel, Clotted cream & cherry ripple, Lemon sorbet, Hedgerow sorbet

Our supplier, MOOKA creates a unique selection of flavours for our menus, utilising traditional methods and original recipes.

Allergens: Please make the team aware of any allergies you might have, before ordering. Dish ingredients may vary. An allergen matrix is available on request.

V = vegetarian. VE = vegan. *VE = can be adapted to vegan.

An optional 12.5% service charge will be added to your bill