

# DESSERT MENU

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

## **NEW Grosvenor Signature Apple and Blackberry Crumble,**

crunchy oat crumb, maple and cinnamon custard V \*VE 8

## **NEW Dark Chocolate Mousse,**

passionfruit and cardomom gel, crispy meringue V 8.5

## **Profiterole Tower filled with chocolate cream,**

salted caramel pouring sauce V 9.5

## **Grosvenor Signature Sticky Toffee Pudding,**

spiced brandy snap, French vanilla gelato, miso butterscotch sauce V 9.5

## **NEW Cashel Blue Cheese and Treacle Tart V 9.5**

## **Panettone Bread and Butter Pudding,**

clementine custard V 9.95

## **Winter Spiced Vanilla Bean Cheesecake,**

poached pear, rum and raisin ice cream V 9.95

## **One scoop of Gelato or Sorbet, classic wafer \*VE 3.50**

## **Three scoops of Gelato or Sorbet, classic wafer \*VE 7**

## **CHOOSE FROM**

French vanilla, chocolate truffle, strawberry meringue, iced latte,  
salted caramel, clotted cream and cherry ripple, lemon sorbet, hedgerow sorbet

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

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

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. \*V = can be adapted to Vegetarian.