

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 cardamom 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.