

# THE NEST

BAR & RESTAURANT



## DESSERT MENU

|                                                                                                                                             |           |
|---------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Vanilla Custard Pannacotta</b> 🌱 Star anise poached rhubarb & honey tuile.(GF)                                                           | <b>10</b> |
| <b>Basque Cheesecake</b> 🌱 Amaretto chocolate sauce.                                                                                        | <b>11</b> |
| <b>Chocolate Cremeux &amp; Confit Banana</b> 🌱🐚 Whipped milk chocolate ganache, hazelnut sponge & salted caramel ice cream.                 | <b>12</b> |
| <b>Steamed Treacle Sponge</b> 🌱 Dark rum toffee sauce, sugar tuile & vanilla ice cream.                                                     | <b>9</b>  |
| <b>Lemon &amp; Meringue</b> 🌱🐚 Meringue shards, lemon curd, Italian meringue, sweet pastry crumb, candied lemon peel & pistachio ice cream. | <b>12</b> |
| <b>Selection of British Cheese &amp; Biscuits</b> 🌱 With celery, grapes & chutney.*                                                         | <b>14</b> |
| <b>Gelato &amp; Sorbet</b> 🌱 Choose 3 scoops from a selection of dairy ice creams and sorbets.                                              | <b>6</b>  |
| <b>Vegan Gelato &amp; Sorbet</b> 🌱🌱 Choose 3 scoops from a selection of non dairy ice creams and sorbets.(DF)                               | <b>6</b>  |
| <b>Affogato</b> Vanilla ice cream with hot espresso.                                                                                        | <b>7</b>  |
| + Add Frangelico liqueur                                                                                                                    | <b>1</b>  |

Allergen Information: Vegan 🌱 Vegetarian 🌱 Shellfish 🐚 Fish 🐟 Nuts 🥜

Full allergen list available, as we handle all allergens in our kitchen our food may contain traces.  
Please notify the team of any allergies in your party. A discretionary 10% service charge will be added to your bill. Payment is by card only. \*Gluten Free option available



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### DESSERT DRINKS

|                                        |     |
|----------------------------------------|-----|
| <b>Moscatel De Favaios, Portugal</b>   | 9   |
| <i>Floral - Sweet - Aromatic</i>       |     |
| <b>Croft Fine Ruby Port 20% (50ml)</b> | 8.5 |

### LIQUEUR COFFEE & HOT CHOCOLATE

|                                                                                            |   |
|--------------------------------------------------------------------------------------------|---|
| <b>Irish Coffee</b> Jameson Irish Whisky, coffee, sugar & cream.                           | 9 |
| <b>French Coffee</b> Courvoisier Cognac, coffee, sugar & cream.                            | 9 |
| <b>Amaretto Coffee</b> Amaretto, coffee, sugar & cream.                                    | 9 |
| <b>Baileys Coffee</b> Baileys Irish Cream, coffee, sugar & cream.                          | 9 |
| <b>Black Forest Hot Chocolate</b> Chocolate liqueur, cherry brandy, hot chocolate & cream. | 9 |

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