THE NEST
BAR & RESTAURANT

DESSERT MENU

Vanilla Custard Pannacotta Star anise poached rhubarb & honey tuile.(GF)	10
Basque Cheesecake Amaretto chocolate sauce.	11
Chocolate Cremeux & Confit Banana Whipped milk chocolate ganache, hazelnut sponge & salted caramel ice cream.	12
Steamed Treacle Sponge Dark rum toffee sauce, sugar tuile & vanilla ice cream.	9
Lemon & Meringue Meringue shards, lemon curd, Italian meringue, sweet pastry crumb, candied lemon peel & pistachio ice cream.	12
Selection of British Cheese & Biscuits With celery, grapes & chutney.*	14
Gelato & Sorbet Choose 3 scoops from a selection of dairy ice creams and sorbets.	6
Vegan Gelato & Sorbet Choose 3 scoops from a selection of non-dairy ice creams and sorbets.(DF)	6
Affogato Vanilla ice cream with hot espresso.	8
+ Add Frangelico liqueur	1

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 MENU

DESSERT DRINKS

Moscatel de Favaios, Portugal 9
Floral - Sweet - Aromatic

Croft Fine Ruby Port 20% (50ml) 8.5

LIQUEUR COFFEE & HOT CHOCOLATE

Irish Coffee Pogues Irish Whiskey, coffee, sugar & cream. 9.5

French Coffee Courvoisier Cognac, coffee, sugar & cream. 9.5

Amaretto Coffee Amaretto, coffee, sugar & cream. 9.5

Baileys Coffee Baileys Irish Cream, coffee, sugar & cream. 9.5

Black Forest Hot Chocolate Chocolate liqueur, cherry brandy, hot chocolate & whipped cream. 9.5

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