

## NEW YEAR'S EVE DESSERT MENU

Classic vanilla creme brûlée V GF | £11 Irish butter shortbread

Classic chocolate fondant V GF | £13 cocoa tuille, buttermilk ice cream

Assam sticky toffee pudding V GF | £13 brandy snap, butter scotch, clotted cream

Egg custard tart V | £13 mulled baby pears

Warm pistachio galette (for two to share) V | £18 vanilla ice cream

Vacherin Mont d'Or (for two to share) | £19 per person fruit crackers, sourdough, apricot chutney \*please allow 15 minutes

Selection of artisan cheese, chutney & crackers | £18

Ice cream & sorbet selection V GF | £5.5 per scoop vanilla | strawberry | vegan chocolate | amaretto blackcurrant | mango | raspberry

