

THE HARROW BISHOPSTONE

DESSERT MENU

Dark chocolate marquise (v, gf) Pear jelly, honey cream cheese, white chocolate crumb, pecan brittle	9.5
Vanilla & hazelnut milk chilled set rice pudding (ve, gf, df) Yorkshire rhubarb, crystallized hazelnuts, hazelnut milk	9
Sticky toffee pudding (v) Butterscotch sauce, homemade vanilla ice cream	9
Pink grapefruit & green cardamom posset (v, op gf) French meringue, poppy seed & olive oil shortbread	9
Selection of British cheeses Barkham Blue, Driftwood Goats Cheese, Westcombe Cheddar, celery, grapes, chutney, artisan biscuits	13
Harrow ice cream (gf, v) Chocolate, vanilla, banana 2 scoops / 3 scoops	5.1 / 6.9
Harrow sorbet (df, gf, ve) Coconut, blood orange, pear & cinnamon 2 scoops / 3 scoops	5.1 / 6.9
Affogato Scoop of ice cream topped with a shot of hot espresso	6.5
All ice creams & sorbets are made in house using Wells & Jersey dairy	
Espresso martini Vodka, Kahlua, freshly ground coffee	12.4
Liqueur coffee Irish, Calypso, Baileys, Cointreau, Parisian	9.5

(v) vegetarian (ve) vegan (gf) gluten free (df) dairy free (op) option available
Please let us know if you have any dietary requirements
A discretionary 10% service charge will be added to your bill (15/01/26)