



aquashard

SAMPLE DESSERT MENU

Please note, this is a sample menu. Menu items and pricing are subject to change.

Cheese lovers stand (for 2 people) (M, N, C, SU, L, SE, CE) Appleby's Cheshire, St Jude, Tunworth, Lincolnshire Poacher, Beenleigh Blue Served with English quince & damson pastes, pickled walnuts, cider apples, crackers & fruit bread, Abbey Farm butter	£29.50
Neal's Yard organic frozen yogurt (C, M, E) Victoria sponge, poppy seed crumble, elderflower, bramble	£9.00
Lemon meringue tart (C, M) Fresh raspberries, white chocolate & raspberry crumble, basil, raspberry sorbet	£9.50
David's mess (E, M, C, SU) Guava sorbet, fresh raspberry, vanilla Chantilly	£9.00
Marmite & milk chocolate semifreddo (C, M, E, N, S) Pistachio sponge, feuilletine crunch, raspberry & rose sorbet	£9.00
Bramble cheesecake (C, M) Oakchurch Farm blackberries, Digestive biscuit crumbs	£9.50
British finest artisanal cheese selection (M, N, C, SU, L, SE, CE) Fruit chutney, fruit & nut bread	£13.50

KEY TO ALLERGENS

C – cereals containing gluten, CE – celery and celeriac, CR – crustaceans, E – eggs, F – fish, L – lupin, P – peanuts,
M – milk, MO – molluscs, MU – mustard, N – nuts, S – soya beans, SE – sesame, SU – sulphur dioxide

All items may contain traces of nuts. Please let your waiter or waitress know if you have severe allergies or intolerances.
All prices include 20% VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.