

THE BLUE DOOR BISTRO

DESSERT MENU

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷	13
Fruit coulis	
RICE PUDDING 🍷	10
Candied nuts and caramel sauce	
BLACK FOREST GÂTEAU	11
Raspberry sorbet, crème fraîche	
BUTTERSCOTCH PANNA COTTA (VG)	10
Blackberries and gingerbread crumbs	
SELECTION OF BRITISH CHEESE (GF)	14
Quince jelly and Scottish oatcakes	
SELECTION OF ICE CREAMS & SORBETS (VG)	8

DESSERT WINES

CHÂTEAU BRIATTE, SAUTERNES, FRANCE	
125ML/375ML	14/35
Generous with its sweet apricot and exotic fruits aroma, with a citrus finish on the palate.	
TOKAJI ASZÚ 5 PUTTONYOS, HUNGARY	
125ML/500ML	26/80
Beautiful bright gold in the glass with complex and mineral aromas. This full-bodied wine with a creamy taste has a long, elegant finish.	

DIGESTIF

NONINO GRAPPA LO CHARDONNAY MONOVITIGNO	
50ML	17
Soft and elegant with hints of golden apple and fresh bread.	

PORT

COCKBURN'S RUBY PORT, PORTUGAL	
100ML	13
Great balance between fresh wild berries, firm tannins, well balanced acidity, and a long and elegant finish.	

(V) Vegetarian | (VG) Vegan

🍷 A favourite signature dish of Mrs T, our Founder.

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.