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## DESSERTS

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**WARM COCOA ATELIER CHOCOLATE BROWNIE 8.95**

Vanilla bean crème Chantilly, fresh berries, raspberry coulis, chocolate ganache, Boulabán vanilla bean ice cream (1/3/7)

**STICKY TOFFEE PUDDING 8.95**

Boulabán vanilla ice cream, fresh berries, toffee sauce, honeycomb, leaf tuile (1/3/7)

**POACHED RHUBARB & APPLE CRUMBLE 8.95**

Cinnamon, vanilla & clove, vanilla crème Chantilly, crème anglaise, Boulabán vanilla bean ice cream (1/3/7)

**POLLY'S COFFEE GATEAUX 8.95**

Coffee jaconde sponge, espresso mousseline, pailleté feuilletine, walnut, dark chocolate, nibbed almonds, caramelized biscuit, Boulabán mocha ice cream (1/3/7/8/8a)

**TONKA & VANILLA BEAN CRÈME BRÛLÉE 8.95**

Saffron poached apricot & apricot purée, hazelnut biscotti, rum & raisin Boulabán ice cream (1/3/7/8/12)

**Allergen List:** 1 Gluten 1a Wheat 1b Rye 1c Barley 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soya 7 Milk 8 Nuts 8a Walnuts 8b Cashew 9 Celery 10 Mustard 11 Sesame 12 Sulphites 13 Lupin 14 Molluscs



As part of our sustainability commitments, we use a “50 Mile Menu”. All our dishes are now made from ingredients sourced within 50 miles of our restaurant where possible.