

Blue Door

B I S T R O

DESSERT MENU

Carrot and Walnut Cake (vg) (gf) **£11**

Lemon cream cheese filling

Mrs T's Baked Vanilla Cheesecake **£13** 🍴

Honeycomb ice cream and seasonal fruit

Traditional Christmas Pudding **£13**

Brandy and chocolate sauce

Chocolate Sachertorte **£10**

Vanilla bean ice cream and fruit glaze

Selection of British Cheese **£14**

Quince jelly, pickled walnuts and Scottish oatcakes

Selection of Ice Creams & Sorbets **£8**

DESSERT WINES

Chateau Briatte, Sauternes, France

Generous with its sweet apricot and exotic fruits aroma, with a citrus finish on the palate.

125ml **£12** | 375ml **£34**

Tokaj 5 Puttonyos Tokaj Aszú, Hungary

Beautiful bright gold in the glass with complex and mineral aromas.

This full-bodied wine with a creamy taste has a long, elegant finish.

125ml **£25** | 500ml **£80**

DIGESTIF

Nonino Chardonnay Monovitigno Grappa

Soft and elegant with hints of golden apple and fresh bread.

50ml **£16**

PORT

Cockburns Ruby Port, Portugal

Great balance between fresh wild berries, firm tannins, well balanced acidity, and a long and elegant finish.

100ml **£11.50**

(vg) vegan | (gf) gluten-free

🍴 Denotes a favourite signature dish of Mrs T, our Founder and President.

If you require information on the allergen content of our foods, please ask a member of staff and they will be happy to help you.

We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies. VAT included at the current rate.

All prices are subject to a discretionary 15% service charge. Our chefs will be happy to create a selection of dishes especially for our diabetic guests.