

BOXMOOR

DESSERT MENU

Glazed Rum soaked-Pineapple,
caramelized vegan biscuit crumb,
seasonal Berries and Coconut
sorbet(VG) 6.25

Bitter orange and almond cake,
White chocolate Ice-cream,
Cointreau & Star-anise Anglaise(GF)
6.50

GF Chocolate Fudge Brownie
Marinated Cherries,coulis & Cherry
ice-cream,Hazelnut tuile, salted
caramel 6.80

Warm Peach Clafoutis Vanilla Bean
Ice Cream & Raspberries Coulis
6.50

Mango and Passion-fruit posset
mango compote, Jelly & White
chocolate biscotti 6.50

Seasonal berries Eton Mess (GF)
Meringue, whip Cream & Berries 6.25

we understand allergies , so please advise if you wish us to exclude any sides of your pudding ,
please advise member of staff of any allergies. food may contain or come into contact with WHEAT,
EGGS, PEANUTS, TREE NUTS, and MILK.

