

THE GATSBY

Dessert Menu

Coffee panna cotta, salted caramel, hazelnut tuille

Bakewell tart with clotted cream ice cream

Dark chocolate & orange cheesecake, gingerbread ice cream

Dark chocolate fondant, cherry & lime frozen yoghurt

Champagne & strawberry jelly, pineapple Carpaccio

Mulled wine poached pears, praline & winter berries

A selection of homemade ice creams & sorbets

£7.95

Cheese

English & French cheeses

£8.95

DESSERT WINE

*Baumard, Coteaux du Layon
£19.50 Btl. (100ml glass £5.60)*

France

*Zuccardi Torrontes Tardio
£22.95 Btl. (100ml glass £5.35)*

Argentina

Head Chef – Matthew Salt

*Some of our cheeses are un-pasteurised & some dishes may contain traces of nuts.
Please ask your server if in doubt.*