

GREYFRIARS

Desserts

Chocolate & clementine fondant please allow 20 minutes £8.25 (v)
Candied orange, star anise & Cointreau ice cream

Apple tarte tatin £7.95 (v) (1) (2) (3)
Apple crisp, cinnamon ice cream

GreyFriars' sticky toffee pudding £7.25 (v)
Cinnamon tuile, vanilla ice cream

Dark chocolate torte £7.95 (v)
Spiced kirsch cherries, cherry gel,
white chocolate shard, black cherry sorbet

Trio of our own ice creams & sorbets £6.50 (v) (1) (2) (3)
Please ask a member of staff for today's choices

Grand Marnier crème brûlée £7.95 (v) (2)
Cardamom pistachio biscuit, clementine sorbet

Coconut parfait £8.25 (v) (1) (2) (3)
Dark chocolate shell, roasted pineapple, lime, tropical

Rum baba £7.75 (v)
Rum soaked raisins, Chantilly cream

Great British artisan cheese plate £11.50 (v) (2)
Quince jelly, savoury biscuits, walnuts, celery, grapes

GreyFriars' Tea Selection £3.50
The following tea is sourced and selected by Rare Tea Company Speedy Breakfast,
Royal Air Force Breakfast Blend, Earl Grey, Whole Green Leaf, White Peony, Wild Rooibos

Herbal Infusions £3.50
Sri Lankan Lemongrass, English Peppermint, English Chamomile

Nespresso Coffee

Americano	£3.00	Espresso	£3.00
Espresso Large	£3.50	Flat White	£3.50
Macchiato	£3.50	Cappuccino	£3.50
Latte	£3.50	Iced Coffee	£3.50

Plus your choice of syrup, caramel, vanilla, cinnamon, hazelnut or chocolate (25p extra)

Cafetière £5.00

Callebaut Hot Chocolate £4.50

(v) denotes vegetarian option (1) denotes vegan option available upon request
(2) denotes gluten free option available upon request (3) denotes dairy free option available upon request
Food Allergies and intolerances: Before ordering please speak to a member of the food service or bar team about our ingredients. Should you have any questions regarding the content or preparation of any of our food please ask one of our team.