

GREYFRIARS

Desserts

Chocolate & hazelnut soufflé please allow 20 minutes £8.25
Milk & praline ice cream

Royal Jubilee trifle £8.75 (GF)
Elderflower vanilla sponge, macerated English strawberries,
crème pâtissière, strawberry jelly, Crème Chantilly, elderflower pollen

Pineapple tarte tatin £8.25 (v) (1) (2) (3)
Pineapple crisp, coconut sorbet

GreyFriars' sticky toffee pudding £7.95 (v)
Cinnamon tuile, vanilla ice cream

Rhubarb panna cotta £7.95 (2)
Almond & oat crumb, poached rhubarb,
sugar tuile, toasted almond ice cream

Trio of our own ice creams & sorbets £6.75 (v) (1) (2) (3)
Please ask a member of staff for today's choices

Crème brûlée £7.95 (v) (2)
Orange macaron, blood orange gel, crème fraîche ice cream

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

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 JING Tea
Assam Breakfast, Earl Grey, Darjeeling Second Flush, Organic Jade
Sword, Jasmine Silver, White Peony

Herbal Infusions £3.50
Lemon Verbena, Peppermint Leaf, Chamomile Flowers

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.