

.THE. BULL HOTEL



DESSERT MENU

- Rum Chocolate Brownie**, a gooey, warm dark chocolate brownie, infused with Caribbean Rum. Served with vanilla ice cream [v] 7
- Eton Mess**, Morello cherry & lemon Eton mess, handcrafted meringues & whipped clotted cream [v] [gf] 6.5
- Crème Brûlée**, silky smooth set vanilla custard topped with a layer of caramelised sugar. lemon & ginger shortbread sponge [v] [gfo] [n] 6.5
- Clementine Sponge Pudding**, a clementine & orange sponge filled with a pomegranate sauce. Served with clotted crème anglaise [v] 6.5
- Passionfruit Tart**, sweet pastry filled with a tangy passionfruit curd, served with raspberry sorbet & a dark chocolate ganache [v] 7
- Ice Cream**; vanilla [pb] [gf], chocolate [pb] [gf], salted caramel [pb] [gf], coconut [pb] [gf] All 1.5 per scoop
- Sorbet**; blood orange [pb] [gf], elderflower [pb] [gf], lemon [pb] [gf], raspberry [pb] [gf] All 1.5 per scoop

Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. Prices include VAT at the current rate.
[pb] plant based | [v] vegetarian | [gf] gluten free | [n] contains nuts