



DESSERT MENU

# THE DØRE

BAR + GRILL

(V) = Vegetarian, (Ve) = Vegan, (Vo) = Vegetarian option available, (Veo) = Vegan option available, (Gf) = Gluten free, (Gfo) = Gluten free option available.

All dishes are prepared in an environment with a risk of cross-contamination from allergens.

Please inform your server if you have food allergies or intolerances or ask to see our Allergens Guide.



## DESSERTS

---

### CHERRY CRÈME BRÛLÉE (V)(Gfo)

Served with cherries and shortbread - £8

### CHOCOLATE BROWNIE (V)

Served with caramel sauce, caramel pieces, and salted caramel ice cream - £8

### DORE CRUMBLE (V)

Served with vanilla ice cream and custard - £8

### BREAD AND BUTTER PUDDING (V)(Gfo)

Baked bread and butter pudding with Crème Anglaise and clotted vanilla ice cream - £9

### BASQUE CHEESECAKE (Veo)(Gfo)

Baked vanilla cheesecake with salted caramel ice cream, caramel sauce and chocolate soil - £9

### BAKED COOKIE DOUGH (V)

Served with salted caramel ice cream, caramel sauce and honeycomb pieces - £10.5

### ICE-CREAM (Veo)(Gf)

A selection of ice-cream or sorbet - £7

## COFFEE & TIPPLES

---

### MOSCATO D'ASTI DOCG 37.5cl (Bottle)

An intense and aromatic dessert wine with fruity notes reminiscent of apricots and linden blossom - £23

### ESPRESSO MARTINI

Vodka, Kahlua, espresso shot and sugar syrup - £11

### DARK PEAK BLEND BY CASTLETON COFFEE CO.

Espresso	£2.6	Ristretto	£2.3
Americano	£2.8	Cortado	£2.8
Flat White	£3.4	Macchiato	£3.0
Cappuccino	£3.7	Mocha	£3.9
Latte	£3.7	Hot Chocolate	£3.9