

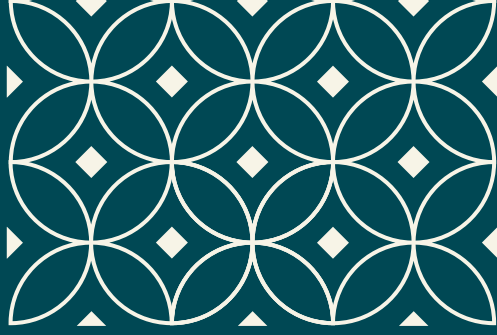


DESSERTS

BAKED BAILEYS CHEESECAKE <i>New York style</i> (1-wheat,3,6,7,12)	7.50
CREME CARAMEL <i>Cardamon scented and crunchy almond brittle</i> (1-wheat,3,6,7,8-almond,11,12)	7.50
CHOCOLATE AND POPCORN BROWNIE <i>Served with vanilla bean ice cream and raspberries</i> (1-wheat,oat,3,6,7,12)	7.50
CARAMELISED LEMON TART <i>Cream Chantilly and blueberry sorbet</i> (1-wheat,oat,3,6,7,12)	7.50
BLACK FOREST CHERRY & CHOCOLATE MOUSSE <i>Black cherry liquor, vanilla cream and chocolate shavings</i> (1-wheat,3,6,7,12)	7.50
LUXURY MACARONS <i>Variety of Lisa's macarons with seasonal fruit gels</i> (3,6,7,8-almond,12)	7.50

Please advise our team members of any dietary requirements you might have. Please note all food is prepared in a busy kitchen environment where we handle a variety of potentially allergenic ingredients.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs



The
BRASSERIE