



The Garden House  
Restaurant  
&  
School of Cookery

### *Pudding*

<b>Poached William Pear &amp; Goat's Cheese Mousse</b>	12
Seeded Praline & Vanilla	
<b>Tiramisu</b>	10
Homemade Orange Biscotti	
<b>Homemade Marshmallow &amp; Hot Chocolate</b>	13
Stracciatella Gelato & Caramel Popcorn	
<b>Classic Apple Tarte Tatin (2-3 per)</b>	24
Crème Fraîche & Calvados Ice Cream	
<b>Affogato</b>	8
Double Espresso, Vanilla Bean Ice Cream	
<b>Union Gelato &amp; Sorbets (per scoop)</b>	3
Passion Fruit Sorbet, Bitter Chocolate Gelato and a Daily Selection...	

### *Cheeses*

<b>Artisan Italian &amp; English Cheeseboard</b>	16
Quince Paste & Salted Crackers	

### *Pudding Wine - Half Bottle*

		75ml	
Dulce Monastrell, Familia Castaño, Yecla, Spain (500 ml)	2011	12	65
Château Briatte, Sauternes, France	2015	13	55
Vin Santo Del Chianti Classico, Fontodi, Tuscany, Italy	2007	25	115
Château Rieussec, 1er Cru Classé, Sauternes, France	2007	40	160
Pelee Island Vidal Icewine, Ontario, Canada	2011	40	163

### *A Proper Glass of Port*

Fonseca Late Bottled Vintage	12
Fonseca 10 yrs Chilled Tawny	15

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help.

VAT is included at current rate. A discretionary 12.5% service charge will be added to your bill. We are very grateful for any feedback.