



The Garden House  
Restaurant

*Desserting*

**Garden House Tiramisu 13**

Homemade Cantuccino Biscuit

**Passion Fruit Cheesecake 12**

Coconut & Ginger Granola

**Sticky Toffee Pudding 13**

Toffee Sauce, Crème Fraiche Ice Cream

**Dark Chocolate Delice 15**

Milk Ice Cream, Hazelnut Praline

**Classic Apple Tarte Tatin to share... 24**

Calvados Ice Cream

**Affogato 10**

Double Espresso, Vanilla Bean Ice Cream

**Union Gelato & Sorbets (3 per scoop)**

A daily selection

**Cheese Selection... 16**

Homemade Chutney & Fruit Loaf

Please speak with our sommelier for any wine pairings to accompany your dessert.

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.