

MRS.
BEETON'S
RESTAURANT
Pudding Menu

Bread and Butter Pudding 13
Plump Sultanas, Warm Vanilla Custard

Spiced Pear Williams Cheesecake 9
Creamy and delicately fragrant with Biscuit Crumble

Salted Caramel Sundae 12
Layers of Chocolate Brownie with Hazelnuts & velvety Caramel

Sticky Toffee Pudding 9
Rich and moist with Toffee Sauce & Honeycomb Ice Cream

Bramley Apple & Blackberry Crumble 11
Served with a Bay Leaf Custard or a scoop of house churned Ice Cream

Milkshakes

Salted Caramel Pretzel 15
Vanilla Ice Cream, Milk, Caramel Sauce, Pretzel

Oreo Cheesecake 15
Cookies, Cream, Chocolate Ice Cream

Chocolate & Hazelnut 15
Chocolate Ice Cream, Hazelnuts, Milk, Nutella

Strawberry & Raspberry 15
Raspberry Sorbet, Strawberry Jam, Milk, Strawberries

Key Lime Pie Milkshake 17
Lemon Curd, Lime Sorbet, Milk

Dessert Wines

Château Briatte, Sauternes, Bordeaux, France, 2019	25 / 95
Dulce Monastrell, Familia Castano, Yecla, Spain, 2018	28 / 100

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 13.5% service charge will be added to your bill. We are very grateful for any feedback.

