DESSERT MENU *with* WINE PAIRINGS

BORINGDON MAYFLOWER BRASSERIE

Peanut parfait (V) £10
caramelised banana, banana bread, banana sorbet

Paired with
Patricius, Tokaji Aszu 6 Puttonyos, Tokaji, Hungary *50ml* *£9.5*

Black Forest triffle £11
chocolate, maraschino cherries, cherry sorbet

Paired with
Elysium Black Muscat, California *50ml* *£6.5*

Spiced pumpkin cheesecake (V) £11
candied seeds, nutmeg sponge, cinnamon ice cream

Paired with
Campbells Rutherglen Muscat, Austrailia *50ml* *£8*

Pistachio meringue (V)(GF) £9
strawberry compote, lemon curd

Paired with
Domaine de l'Ancienne Monbazillac *50ml* *£6*

Affogato al caffé (V) (VG*)(GF*) £8
hazelnut, vanilla

Paired with
Warre's Otima 10 Year Old Tawny, Portugal *50ml* *£7.5*

Selection of cheese's £15
please see cheese menu

Paired with
Taylor's Late Bottled Vintage, Douro, Portugal *50ml* *£7.5*