THE RETREAT / ELCOT PARK

Puddings

"Life is short, *eat dessert first*"

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ANON

Warm Treacle Tart £10
Yoghurt sorbet, fresh English strawberries
(G,E,M,N)
Vin Santo del Chianti, Bonacchi, Tuscany, Italy 2019
(SD) £9.5

Chocolate & Hazelnut Mousse £9
Sea salt, orange *(N,So)*
Muscat de Beaumes de Venise Solera,
Domaine de Coyeux, Rhône, France NV (SD) £8

Spiced Custard Tart £10
Nutmeg, Cherry, Pistachio Ice Cream *(G,E,M,N)*
Classic Champagne Cocktail (SD) £20

Hazelnut Bombolini £6
Warm, heavenly Nutella filled doughnuts
(G,E,M,N,So)
Black Muscat, Elysium, Quady California, USA, 37.5cl

A selection of Ice-Cream & Sorbet
ICE-CREAM
Vanilla, strawberry, mint chocolate chip,
salted caramel *(E,M)*

SORBET
Lemon, raspberry, mango

£3 per scoop

Affogato *(E,M)* £6

Swings & Smiles Banoffee £9
Biscuit crumble, dulce de leche, caramelised banana *(G,M,SD)*
Sauternes, Castelnau de Suduiraut, Château Suduiraut, Bordeaux, France 2023 £11

All the proceeds from the pudding will be donated to Swings & Smiles. Supporting a local charity who create joyful, inclusive spaces for children with disabilities and their families.

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Some dishes may contain allergens. Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need. Vegan

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide