

# BRASSERIE 1593

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## DESSERTS

### **Dark chocolate fondant**

with a liquid caramel centre whisky ice cream  
(minimum 15 minutes cooking time)

£6.00

### **Free standing crème brûlée (gf)**

roasted rhubarb & strawberry compote

£5.00

### **Sticky toffee pudding**

butterscotch sauce & apple ice cream

£5.00

### **Mascarpone & honey cheesecake**

honey-roasted almonds & blood orange

£5.50

### **Caramelised apple & cinnamon crumble**

with custard (minimum 15 minutes cooking time)

£5.00

### **Selection of locally sourced ice creams or sorbets (v, gf)**

(please ask for today's choice)

£4.50

### **Iced Malteser parfait**

espresso crumb & mocha chards

£5.00

## CHEESE BOARD

### **Selection of locally sourced cheeses**

(please ask for chef's choice)

### **Fruit chutney, grapes, celery & fudges crackers**

for One **£7.00** / for Two **£12.00** / for Four **£20.00**

Please note this is a sample menu

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**SO SPECIAL**