DESSERTS

Sticky Toffee Pudding
Vanilla ice cream, salted caramel sauce
E, D / N, S, SE, SD, G / 692 kcal V, GF 8.50

Jamaican Black Cake
Guinness punch ice cream, salted caramel
G, D, E, SD / S / 899 kcal V 9.25

Chef's Recommendation
Coconut Parfait
Passion fruit gel, coconut snow,
crunchy praline, spiced pineapple
N, S, SD / P, E, D, CE, MU, SE / 814 kcal VE, GF 9.50

Mango Cream Sando
Chiffon sponge, cheesecake, mango, crispy quinoa,
calamansi sorbet **G, E, D, SD** / F, S, MU, SE / 670 kcal V 8.95

Dark Chocolate & Chilli Tart
Gingerbread tuile, lime & crème fraîche sorbet
G, S, E, D / 793 kcal V 8.95

Spiced Apple Terrine
Puff pastry, whipped vanilla custard, sea buckthorn
G, E, D, SD / P, N, S, CE, MU, SE / 892 kcal V 9.50

All desserts pair perfectly with **Sauternes** –
an elegant sweet wine with rich fruit and honeyed character

Wine Pairing Seasonal Special V (VO): Vegetarian (on request)
VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element.

Allergens (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy
E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs
MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

Talbot Hotel

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www.talbothotel.co.uk

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