

Desserts

All our desserts are handcrafted in-house daily by
The Cut & Craft pastry team.

GOLD BAR ^V 14

Pistachio, crisp kataifi pastry, vanilla ice cream

STICKY TOFFEE PUDDING ^V 12

Vanilla ice cream

MANGO & PASSIONFRUIT CHEESECAKE ^{VG GF} 12

Coconut ice cream

CHOCOLATE & RASPBERRY MOUSSE ^V 12

Chocolate brownie, raspberry coulis

APPLE & BLACKBERRY CRUMBLE ^{V GF} 12

Bramley apples & blackberries, raspberry crumble, custard ice cream & warm vanilla custard

PEAR TARTE TATIN ^V 12

Caramelised pear, crisp butter puff pastry, clotted cream & warm vanilla creme anglaise

CHOCOLATE BROWNIE ^{V GFA} 11

Vanilla ice cream

ICE CREAM ^{GF} 8

2 scoops. Choose from:

Vanilla ^V | Custard ^V | Dark Chocolate ^V | Coconut ^{VG} |

Pomegranate Sorbet ^{VG}

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens, including nuts and traces. Some of our fish & meat products may contain bones. Detailed information on the legal allergens is available on request.

An optional 12.5% service charge will be added to your bill. All gratuities go to the team that helped prepare and serve your meal.

**V Suitable for vegetarians • VG Suitable for vegans •
GFA gluten free available**

ALLERGEN MENU





Dessert **MENU**

WWW.THECUTANDCRAFT.CO.UK