

# O R E L L E

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## DESSERTS

**Sticky Toffee Pudding** (V) 10  
Condensed milk ice cream, butterscotch

**Bournville Chocolate Fondant** (V) 12  
Salt cookie crumb, summer berry sorbet

**Crème Brûlée** (V) 12  
Vanilla, orange sable biscuit, pistachio ice cream

**Tropical Chocolate Mousse** (VG) 14  
54% dark chocolate mousse, mango and passion fruit compote,  
Blackcurrant meringue, coconut and passion fruit sorbet

**Comté Cheese** 10  
Aged 24 months, apple chutney, crackers

**Cheese Plate** 3 for 14 | 5 for 18

**Ice Creams | Sorbets** (V/VG) *Selection of 3* 9  
Vanilla | Chocolate | Caramel  
Raspberry | Coconut & Passion Fruit | Bergamot

## TO SHARE

**Sticky Toffee Pudding** (V) 18  
Condensed milk ice cream, butterscotch

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(GF) GLUTEN FREE | (VG) VEGAN | (V) VEGETARIAN

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchen and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000Kcal a day. Calorie information is available on request. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.



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