

MARE

HOUSE CRAFTED DESSERT MENU

CREPE BRÛLÉE, CARAMELISED PISTACHIO, CANDIED LEMON + GRAND MARNIER
24

LIMONCELLO TART, CARAMELISED PINE NUTS, CANDIED LEMON SLICES IN SAFFRON
24

AMARETTO TIRAMISU
22

CRISPY MANGO MILLE FEUILLE, SALTED CARAMEL
23

STRAWBERRY + CAMPARI, COCONUT TRUFFLES (5 PIECES)
17

CHEESE

ONE CHEESE 18 TWO CHEESES 28 THREE CHEESES 38

SERVED WITH CROSTINIS, TRUFFLED HONEY + FRESH GRAPES

YOUR CHOICE OF:

GRUYERE 1655 AOP - AESCHLENBERG DAIRY
SWITZERLAND, COW MILK, REFINED RICHNESS, INTENSE FLORAL + MINERAL FLAVOURS, EARTHY AROMAS

OSSAU IRATY AOP
FRANCE, SEMI HARD SHEEP MILK CHEESE, OILY, BUTTERY + CREAMY FEEL, NUTTY + FRUITY

SHROPSHIRE BLUE
UK, COW MILK, SEMI HARD SHEEP MILK BLUE CHEESE, SHARP, STRONG FLAVOUR, TANGY AROMA

TALLEGIO
ITALY, COW MILK, LUXURIOUS CREAMINESS