SHED GRILL

DESSERT MENU

Enhance your dessert with a suggested dessert wine pairing from our sommelier for £5.

CHRISTMAS PUDDING £10
Brandy Sauce & Vanilla Ice Cream
*Pair with: **Muscateddu Fiumicicoli**. A fresh & aromatic naturally sweet red dessert wine from Corsica with notes of cherries and plums.*

STICKY TOFFEE PUDDING £11
Vanilla Ice Cream, Toffee Sauce
*Pair with: **Charles Hours Jurançon Uroulat**. A luscious French dessert wine with notes of toffee, caramel, and stone fruits*

SPICED ORANGE PANNA COTTA £9
Hazelnut Biscotti
*Pair with: **Finca Antigua Moscatel**. Spanish dessert wine with orange, nutmeg and citrus flavours.*

CHOCOLATE POT £10.50
Raspberry, Meringue & Salted Caramel Ice Cream
*Pair with: **Elysium Black Muscat**. A red Californian dessert wine with buckets of strawberry flavours*

AFFOGATO ..... £6 (No Liqueur)/£11
Ice cream with a shot of espresso & liqueur of your choice!
Tried & tested combinations...
- Chocolate Ice Cream & Baileys
- Salted Caramel Ice Cream & Disaronno
- Chocolate Ice Cream & Cointreau

SELECTION OF ICE CREAM OR SORBET ..... £7/ 1 Scoop £2.50
Choose 3 of either Chocolate, Salted Caramel, Vanilla, Raspberry Sorbet

(V) - Vegetarian **(VG)** - Vegan

Due to Northern Ireland licensing laws we can't allow undrunk alcohol to be taken off the premises so please enjoy your wine with your meal. Thank you for your understanding.
Our chefs prepare orders in a kitchen where nuts, sesame & other allergenic ingredients are used. Equally, while we do not include non-vegan ingredients in our vegan dishes, they are prepared in the same kitchen as other items, so we cannot guarantee the absence of small traces in the air or cooking areas. If you'd like more information on allergens or dietary preferences, please just ask our team!
Discretionary 10% service charge added to all tables and distributed to all staff. Gift vouchers available!