

# RELLE

## Desserts

### **Chocolat et Yuzu** (1420 Kcal)

*Milk chocolate mousse, walnut brownie, yuzu caramel, vanilla ice cream*

*2018 Maury Grenat, Vin Doux Naturel, Languedoc, France 75ml £13*

£12.00

### **Noisette** (718 Kcal)

*Chocolate madeleine, hazelnut, whipped pannacotta, salted caramel ice cream*

*2022 Ginestet, Sauternes, Bordeaux, France 75ml £8*

£10.00

### **Crème brûlée** (844 Kcal)

*Spiced orange, macerated berries, vanilla sable*

*2018 Vouvray `Cuvee St martin` Loire, France 75ml £11*

£11.00

### **Pomme et figue** (vg) (716 Kcal)

*Apple mousse, spiced fig and apple compote, vanilla meringue, fig sorbet*

*Coteaux Du Layon, Domaine des Baumard, Loire, France 75ml £9*

£12.00

### **Framboise** (684 Kcal)

*White chocolate mousse, raspberry & hibiscus compote, meringue, raspberry sorbet*

*2022, Alasia Moscato d'Asti, Barolo, Italy, 100ml £10.00*

£12.00

### **Fromage**

*3 for £14.00* (611 Kcal) | *5 for £18.00* (845 Kcal)

*Graham's 10-Year-Old Tawny Port, Portugal 75ml £13.00*

### **Ice creams | Sorbets Maison** (v/vg)

*Selection of 3*

*Vanilla* (49 Kcal), *Chocolate* (53 Kcal), *Caramel* (54 Kcal)

*Raspberry* (28 Kcal), *Fig* (76 Kcal), *Lemon* (35 Kcal)

£9.00

*Pedro Ximenez, Fernando Castilla 75ml £9 | Cuvee Cherie, Demi Sec, Sussex, England 125ml £18*

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Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens 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. A discretionary 12.5% service charge will be added to your bill.

All prices include VAT.