

# RELLE

Please note, this is a sample menu. The dishes available in the restaurant on any given day may vary due to the availability of seasonal produce.

## 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 parfait, 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

*Selection of unpasteurised cheese*

*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.