

STICKY TOFFEE PUDDING V

Butterscotch sauce, crumbled honeycomb, vanilla ice cream 7.5

VEGAN RICE PUDDING VE GE

Coconut rice pudding topped with candied pineapple & toasted coconut 7.5

BAKED LEMON TART V

Crushed meringue, chantilly cream, mixed berries 7.5

CHEESECAKE OF THE

Decadent home-made cheesecake with seasonal flavours. Ask your server for today's choice 7.5

CLASSIC AFFOGATO V GFA

Vanilla ice cream, house espresso, biscotti 6.5 ADD amaretto 3.6

SELECTION OF ICE CREAM VARAGE

Any 3 scoops of your choice from: vanilla/chocolate/honeycomb/lemon sorbet/bramble sorbet 6.5

DESSERT COCKTAILS

AFTER EIGHT

Brandy, chocolate, mint cream liqueur, vanilla 10

WHITE RUSSIAN

Vodka, coffee liqueur, milk, chocolate dusting 10



DESSERT

MENU

WWW,BRUACH-BAR,COM



FOOD ALLERGENS

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.

V = Vegetarian VE = Vegan GF= Gluten-Free

A = Can Be Adapted To Suit

BRUDES25