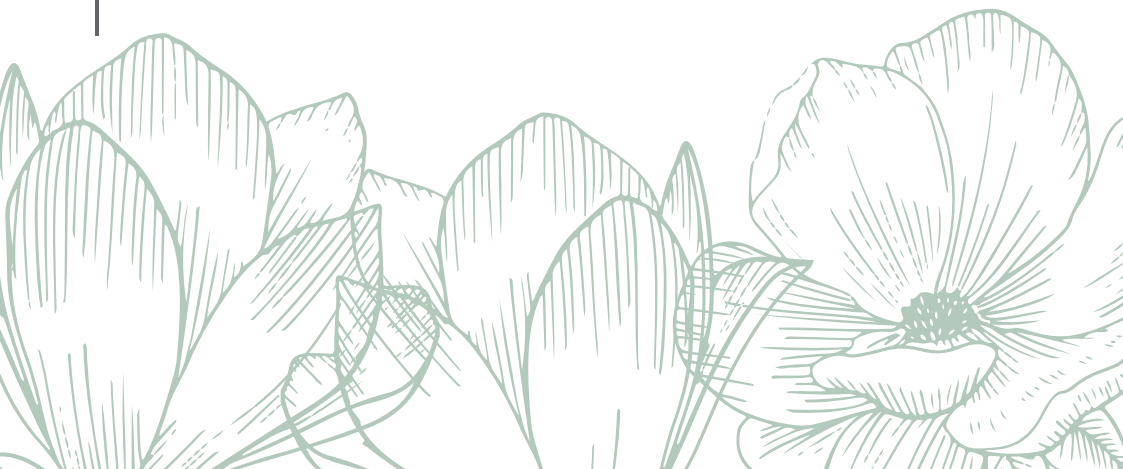




THE
LEWISHAM
DESSERT MENU



DESSERT

Eton mess (v) Chantilly cream, meringue and forest fruits	£5.95
Madagascar vanilla pannacotta with winter berry compote, meringue and raspberry coulis	£6.25
Pear and peach melba crumble (v) with salted caramel ice cream	£5.95
Chocolate brownie (v) with vanilla ice cream and Mozart chocolate sauce	£6.25
Selection of ice creams (v)	£4.45

AFTER DINNER DRINKS

The Cornetto amarula liqueur, frangelico liqueur, dark cacao, caramel syrup	£8.00
Cappucini ketel one, kahlua, espresso, milk, cream, licor 43, caramel	£8.00
Raspberry Lemon Drop ketel one citron, chambord, raspberry puree, topped with lemonade	£8.00
Coffee and Tea English breakfast, herbal tea, espresso, cappucino, Americano, latte, hot chocolate	£2.50

(v) Vegetarian (ve) Vegan (ng) Recipe without gluten (*) This dish can be made without gluten.

Some of our dishes may contain nuts, nut derivatives or bones and we cannot guarantee the total absence of allergens in our dishes. Allergy advice available upon request.

