



T H E B L A C K B U L L

Desserts

Black Sesame Panna Cotta, Strawberry & Basil £7.95 (VE)
Dark Chocolate Delice, Banana & Crème Fraiche £7.95 (V)
Blackcurrant Parfait, Lemon & Flowering Currant Meringue £7.95
Sticky Toffee Pudding & Ice-Cream £6.95 (V)
Torched St James, Strawberry Balsamic & Apple £6.95
Petit Fours £2.00 (V)

Cheeseboard £9.95

Dessert Wine

Glass (75ml)/ Bottle

Shiratama, Umeshu blended with Whisky (Plum Sake), Japan £4.50 (50ml)/ £39

La Fleur D'Or, Sauternes, Bordeaux, France £7 /£65

Changyu Golden Diamond Vidal Ice Wine, Liaoning, China £15.50/ £75

Maruishi Jozo Miwaku Yuzu Sake, Japan £5.90 (50ml)/ £54

Tímea Szóló Dolce 2017, Tokaj, Hungary £10.20/ £51

Michel Wenzel, Beerenauslese Gelber Muskateller 2017, Weinland, Austria £11.50/£56

Tanca Nica, Passulata 2019, Pantelleria, Sicily, Italy £18 (75ml)

*Please note that all our food is cooked fresh. If you are in a rush please inform your server & they will guide you through the menu
Please let your server know of any dietary requirements*