



## **SPRING DESSERT MENU**

### **Three Textured Chocolate Tart 12.90**

*with mascarpone, hazelnut tuille biscuit and fresh strawberry salad*

### **Grange Dessert Tasting Plate 13.90**

*Warm blondie finger with white chocolate glaze*

*Passionfruit macaron*

*Raspberry friand*

*Banana ice cream*

*Vanilla marshmallow*

### **Caramel And Peanut Parfait 12.90**

*with warm chocolate brownie, rich chocolate sauce,  
nutty tuille crisp and caramel glaze*

### **Spring Strawberry Plate 12.90**

*Strawberry tart, strawberry macaron, strawberry sorbet and strawberry gel*

### **Affogato 13.90**

*shot of baileys, espresso coffee, vanilla ice-cream and praline*

### **Nut Sundaes 6.50**

*vanilla ice cream with choice of chocolate, strawberry,  
caramel or banana topping, crushed peanuts,  
whipped cream and praline*

### **Cheese Board for Two 16.00**

*chefs selection of gourmet cheese with lavosh and quince paste*