

MARE

HOUSE CRAFTED DESSERT MENU

FRANGELICO-INFUSED CAPPUCCINO CAKE, CRISPY MILK, CHEWY PLUMS
24

LIMONCELLO TART, CARAMELISED PINE NUTS, CANDIED LEMON SLICES IN SAFFRON
24

CLASSIC TIRAMISU, ROSE WATER GEL, CHOCOLATE CRUMBLE
22

CRISPY VANILLA + PINEAPPLE MILLE FEUILLE, BANANA FLAVOURED CARAMEL
23

CAMPARI, WHITE CHOCOLATE + COCONUT TRUFFLES (5 PIECES)
17

SEASONAL FRUIT PLATTER FOR ONE ^(GF) ^(DF)
15

CHEESE

ONE CHEESE 18 TWO CHEESES 28 THREE CHEESES 38

SERVED WITH CROSTINIS, TRUFFLED HONEY + FRESH GRAPES

YOUR CHOICE OF:

GRUYERE 1655 AOP - AESCHLENBERG DAIRY
SWITZERLAND, COW MILK, REFINED RICHNESS, INTENSE FLORAL + MINERAL FLAVOURS, EARTHY AROMAS

OSSAU IRATY AOP
FRANCE, SEMI HARD SHEEP MILK CHEESE, OILY, BUTTERY + CREAMY FEEL, NUTTY + FRUITY

SHROPSHIRE BLUE
UK, COW MILK, SEMI HARD SHEEP MILK BLUE CHEESE, SHARP, STRONG FLAVOUR, TANGY AROMA

TALLEGIO
ITALY, COW MILK, LUXURIOUS CREAMINESS

VAN HERDIAN GOUDA
HOLLAND, GOAT MILK, SEMI HARD, CARAMEL + FLORAL NOTES, CLEAN FINISH