

FOODWELL DESSERTS

MINDFUL DINING

DESSERTS

FOODWELL STICKY TOFFEE PUDDING

miso & kaffir lime caramel,
vanilla ice cream **VEG**

7

BLACK RICE PUDDING

coconut, molasses roasted
pineapple **V VEG GF**

7

CHOCOLATE TRUFFLE TORTE

black cherry, crème chantilly **VEG GF**

7

GINGER, LEMONGRASS & PASSION FRUIT CHEESECAKE

mango sorbet, 'honeycomb' **V VEG**

7

RICOTTA HOTCAKES

caramelised banana, blueberry
compote & maple syrup **VEG**

7

SELECTION OF ICE CREAMS & SORBETS

seasonal fruits **V VEG GF**

5

PUDDING WINES

TABALÍ PEDREGOSO LATE HARVEST MUSCAT

2016 | 13% | ELQUI, CHILE | VG V GF
sweet and luscious, rich flavours of dried
apricots and orange peel are balanced
with citrusy freshness.

100ML 5 | 375ML 18

GINESTET CLASSIQUE SAUTERNES

2015 | 13% | BORDEAUX, FRANCE | VG V GF
the quintessential dessert wine from bordeaux's
graves district. semillon, sauvignon and
muscadelle. it has a classic nose, rich in honey
and citrus marmalade with rich, smooth and
moreish apricot flavours.

100ML 7 | 500ML 30

DIGESTIFS

CARIBBEAN PINEAPPLE OLD FASHIONED

DARK | FRUITY | WARM
havana especial, caribbean pineapple

9

ROSE & GOJI MARTINI

FLORAL | BALANCED
glendalough rose, fair goji, lemon, aquafaba

8.5

TOASTED COCONUT MOJITO

RICH | SMOOTH | FRESH
aluna coconut rum, mint, lime

8.5

PEAR DROP

WARMING | RICH | ZESTY
martell vs cognac, pear, lemon foam

9

ALL TABLES ARE SUBJECT TO A DISCRETIONARY SERVICE CHARGE OF 10% WHICH GOES DIRECTLY TO THE STAFF WHO WORKED ON THE DAY. PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR INTOLERANCES UPON SEATING.

V VEGAN VEG VEGETARIAN GF GLUTEN FREE

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