



NINE

MILL ST

# DESSERTS

<b>VANILLA CREME BRULEE</b>	(gf, v)	<b>7</b>
A SMOOTH VANILLA CREME BRULEE WITH SHORTBREAD BISCUIT AND FRESH FRUIT GARNISH		
<b>NO 9 ETON MESS</b>	(gf, v)	<b>7</b>
MACERATED MIXED BERRY COMPOTE, RAINBOW MERINGUE KISSES, CHANTILLY CREAM, MARBLE CHOCOLATE		
<b>ORANGE AND PASSION FRUIT CHEESECAKE</b>	(gf, v, vg)	<b>6.5</b>
CRUNCHY BISCUIT BASE WITH SMOOTH CREAMY CHEESECAKE, TANGY ORANGE CURD FINISHED WITH A PASSION FRUIT GLAZE		
<b>MANHATTAN STACK</b>	(v)	<b>7.5</b>
LIGHT CHOCOLATE SPONGE BASE WITH A RICH DARK CHOCOLATE TRUFFLE AND TOFFEE CENTRE, TOPPED WITH VANILLA CREAM PROFITEROLE, GOLD CARAMEL GLAZE AND BUBBLE CHOCOLATE		
<b>CHEESE BOARD</b>	(gfo, v)	<b>9.5</b>
CHEDDAR, BLUE CHEESE, BRIE, GRAPES, FIGS, SPICED FIG CHUTNEY AND ARTISAN BISCUITS		

Please make your server aware of any allergies or dietary requirements so they can alert the kitchen before your food has started to be prepared. We pride ourselves on good service, therefore we apply a discretionary service charge of 10% to each final bill.

df (Dairy Free) | dfo (Dairy Free Option Available) | v (Vegetarian) | vg (Vegan) | p (Pescetarian) | gf (Gluten Free) | gfo (Gluten Free Option Available)

Please note, whilst every care is taken, all of our dishes may contain traces of nuts, unless we are aware of an allergy, all dishes can be prepared nut free. Please advise your server if you require a nut free dish