

## DESSERT MENU

## REGAL DESSERTS

Elegant Finales, Crafted With  
Care & Local Flair

## ICE CREAM OR SORBET

Your Choice of Two Scoops 6.5  
Please Ask Server About Today's  
Selection of Flavours

## CHOCOLATE MOUSSE (VE)

Seasonal Berries, Fruit Coulis 9

## CLASSIC ETON MESS

Mixed Berries Relish & Sweet Meringue 8

## STICKY TOFFEE PUDDING

Caramelised Biscuit, Cinnamon Sponge, Toffee Sauce 8

## LEMON PANACOTTA TART

Toasted Meringue Crown 8

## BLACKBERRY &amp; APPLE CRUMBLE

Baked Apple, Blackberry, Oaty Crumble  
Vanilla Sauce or Ice Cream 8

SELECTION OF ARTISAN  
BRITISH CHEESES

A Rotating Selection of Local Cheeses, House  
Chutney 12



## ENGLISH TEA

English Breakfast	3.5
Earl Grey	3.5
Green Tea	3.5
Chamomile	3.5
Lemongrass, Ginger & Citrus	3.5
Peppermint	3.5
Decaffeinated Black Tea	3.5

*At Brasserie 1600, We proudly support  
British producers, suppliers, and  
farmers  
celebrating the best of local and  
seasonal ingredients throughout  
our menus.*

## COFFEE SELECTION

Americano	3.5
Latte	3.8
Cappuccino	3.8
Flat White	3.9
Espresso Single/Double	3.2/3.9
Mocha	3.8
Hot Chocolate	4.5

Decaf Coffee & Oat Milk Available on Request.

## DIGESTIFS

Amaro Montenegro	5
Limoncello	6
Armagnac	7
Cognac VS	8
Irish Coffee	8
Espresso Martini	9