



# THE WIG & GOWN

CHAMPAGNE BAR & RESTAURANT

## DESSERT MENU

### APPLE TART TATIN

Crispy Baked Apple Galette, Vanilla Ice-Cream & Toffee Sauce

E G M

### CHOCOLATE ORANGE BROWNIE

Vanilla Ice-Cream & Chocolate Sauce

E G M So

### LEMON MERINGUE CHEESECAKE

Italian Meringue, Chantilly Cream & Lemon Curd

E G M

### CRÈME BRÛLÉE TARTLET

Chantilly Cream & Seasonal Berries

E G M So

### BISHOP'S GATE BAKED ALASKA

Vanilla Ice-Cream & Summer Berry Compote

E G M

### RASPBERRY & VANILLA PARFAIT

Homemade Honeycomb & Marshmallows

E M

### ICE-CREAM SELECTION

Selection of Locally Produced Causeway Coast Ice-Creams

E G M So

### ALLERGY ADVICE

For full allergen information or if you have any dietary requirements, please ask your server. Please be aware that we are unable to guarantee that any menu item can be completely free from traces of allergens. All products locally sourced where obtainable.

### ALLERGEN KEY

Ce Celery C Crustaceans E Egg F Fish G Gluten L Lupin Flour M Milk Mo Mollusc Mu Mustard  
N Nuts P Peanut Se Sesame So Soya Sd Sulphur Dioxide Df Deep Fat Fryer Cross Contamination