



UNION SQUARE

BISTRO AND BAR AT THE MARTINBOROUGH HOTEL

DESSERTS

18

Whittaker's chocolate fondant, orange gel, fig & honey ice cream _n

Lemon, lime and blueberry pudding, tuile biscuit, blackberry ice cream _{n*}

Poached apple & tamarillo creme brulee, vanilla ice cream, coconut brittle _{n*}

Affogato: espresso, digestif (Kahlua or Frangelico or Amaretto) vanilla bean ice-cream, petit fours _{g*/n*}

Selection of house-made ice-cream and sorbet _{g*/d*/n*}

TRIO OF DESSERT TRUFFLES

White chocolate + raspberry

Dark chocolate + mandarin

Milk chocolate + peach _{g*/n*}

12

BAKED SAINT MARCELLIN CHEESE 24.5

confit garlic, rosemary, caramelized onion, freshly baked bread _{g*/n}

DESSERT WINE

Johner Noble Riesling _{Gladstone} 13

Muirlea Rise Après Martinborough Red 15

COGNAC / ARMAGNAC

Remy Martin Club _{Cognac} 19

Delord 1981, _{Armagnac} 21

Darroze 8yo, _{Armagnac} 15

Grappa 14

SINGLE MALT WHISKY

Thomson Two Tone _{New Zealand} 14

Benriach 10yo _{Speyside} 14

Mars 'Iwai' _{Japan} 16

Port Charlotte 10yo _{Islay} 16

Bowmore 12yo _{Islay} 18

Laphroaig Quarter Cask _{Islay} 18

PORT

De Bortoli 'Old Boys' 21yo Tawny _{Australia} 13

Quinta de la Rosa 10yo Tawny _{Portugal} 13

please let us know of any allergies
 d - dairy free g - gluten free n - nut free
 * denotes dish can be adapted on request