

No3

at Nightingale Place

DESSERTS & WINES



DESSERT WINE

Errázuriz, Late Harvest Sauvignon Blanc Chile

Honey, raisins, and dried apricots: tremendous texture and volume on the luscious and fresh palate.

Bottle £24 ** 125ml glass £7.50

Floralis, Moscatel Oro Spain

Moscatel de Alejandria and Moscatel de Grano Menudo used to produce this sweet luscious wine, the perfect accompaniment to any dessert.

Bottle £34

DESSERTS

Yuzu meringue pie, sesame tuile, lemon balm (v)

8

White chocolate parfait, Baileys and chocolate caramel ganache, hazelnut brittle (v) 7.5

Lemongrass panna cotta and strawberry jelly, madeleine, lemongrass gel, mint

7

Cheese board, lavosh, quince (please ask your server for today's selection)

14.5

Ice-cream and sorbet selection
per scoop 2



(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (N) Nut. Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.