



BIGA ON THE BANKS

Desserts

By: Amy Delbridge & Shenda Taylor

Grand Marnier Souffle

Orange crème Anglaise 15.

(please allow 20 minutes preparation time for soufflé)

Sticky Toffee Pudding

with English Custard 11.

Biga Sampler

Sticky Toffee Pudding with English Custard,

Warm Apple, cranberry crumble, Kahlua chocolate mousse 10.

Chocolate Orange Mousse Cake

Orange confit, Burnt orange chantilly cream, Chocolate tuile 12.

Pumpkin Pie Cheesecake

Gingersnap crust, Walnut tuile, Cranberry compote 11.

Chocolate Napoleon

Chocolate pastry cream, Chocolate phyllo, Strawberries,

Raspberry coulis, Chocolate crispies 12.

Warm Deconstructed Apple Pie

Warm apples, Whiskey sauce, Apple chip, Vanilla ice cream 11.

Sorbets

Raspberry-Chipotle, Pineapple-Pink Peppercorn, Coconut Guava 7.

Ice Creams

Biga Crunch, Apple Pie, Coffee 8.

Wednesday, November 06, 2019



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Selection of Artisan Cheeses

Murray's Stilton, cow's milk, buttery, tangy

Aged Goat Gouda, goat's milk, butterscotchy, crunchy

Morbier, cow's milk, peanuty, wash rind

Honeycomb, Marcona Almond, Quince Paste,

Toasty Bread, Walnut Date Cake

1 cheese 6. 2 cheese 12. 3 cheese 18.

Dessert Wines

Jackson Triggs, Ice wine, Vidal, Canada 11./50.

Jules Taylor, Late Harvest Sauvignon Blanc,

Marborough, '15 7./63.

Inniskillin, "Ice Wine" Riesling, Niagara Peninsula 14 24./144.

Carnes de Rieussec, Sauternes, '14 9./45.

Trefethen, Late Harvest Riesling, Oak Knoll, Napa, '16 19./114.

2015 M. Chapoutier, Banyuls, Vin Doux Naturel, Roussillon 9.

Ports & Sherry

Fonseca, Bin 27 9.

Taylor Fladgate, 10 yr, Tawny 9.

Taylor Fladgate, 20 yr, Tawny 17.

Sandeman, 30 year, Tawny 18.

Lustau, "Capataz Andres", Deluxe Cream Sherry, Jeres-Xeres 8.

Osborne, Manzanilla Sherry, Sanlucar De Barrameda 8.

Lustau, "Emperatriz Eugenia", Oloroso, Jeres-Xeres 9.