



M. MADHU'S

AT

THE GROVE 

DESSERT MENU

M.

DESSERT MENU

Gelato (G) (M) (E) Chocolate / Vanilla / Pistachio (N)	£8.00
Sorbet Lychee / Passionfruit / Indian Alphonso Mango	£8.00
Kulfi (Badam) (G) (M) (N) Traditional Indian ice cream with a choice of almond or clotted cream and cardamon. Dessert Wine Pairing: Château La Rame, Ste-Croix-du-Mont, France £12.00	£9.00
Gajar Ka Halwa (G) (M) (N) (E) Fresh sweet halwa made from carrots, milk and cream, served with pistachio ice cream. Dessert Wine Pairing: Château La Rame, Ste-Croix-du-Mont, France £12.00	£9.00
Rasmalai (G) (M) (N) Fresh milk cake dipped in a creamy sauce flavoured with saffron and cardamom, dressed with slivers of almond. Dessert Wine Pairing: Château La Rame, Ste-Croix-du-Mont, France £12.00	£9.00
Plaisir Au Chocolat (G) (M) (N) (E) (So) (Su) Almond meringue layered cake with crushed piedmont hazelnuts, praline, delicate milk chocolate leaves, chantilly cream and milk chocolate filling. Dessert Wine Pairing: Nectar' Pedro Ximenez, Spain £16.00	£10.00
Gulab Jamun Crème Brûlée (G) (M) Rich & creamy custard baked with a Gulab Jamun & caramelised with Demerara. Dessert Pairing: Taylors Port, Portugal £12.00	£10.00

AFTER DINNER

Irish Coffee Jameson Caskmates, coffee and cream	£14.00	Espresso Martini Absolut, Kahlua and coffee	£14.00
Coffee Espresso Cappuccino Café Latte Americano	£6.00	Floater Cream and black coffee	£8.00
Tea Masala Chai Assam Darjeeling Earl Grey Camomile Green Fresh Mint	£6.00	Liqueurs 50ml Kahlua Tia Maria Cointreau Sambuca Bailey's Patron XO Cafe Tequila	£10.00
		Cognac 50ml Martell VS Remy Martin VSOP Martell XO Hennessy XO	£9.00 £12.00 £35.00 £22.00
		Port 75ml Taylors	£9.00

Allergens: (F) Fish - (G) Gluten - (M) Milk - (E) Egg - (N) Nut - (Mu) Mustard - (C) Crustacean - (So) Soya
(Su) Sulphur - (Mo) Molluscs - (Se) Sesame - (Ce) Celery - (L) Lupin - (P) Peanuts

*A 12.5% discretionary service charge will be added to your final bill.

