

# Petit Gateau

June 2026

Menu subject to change and availability

<b>Lemon Meringue Tart</b>	9
Lemon curd filled tart, torched Italian meringue and candied lemon	
<b>Blueberry and Elderflower Cheesecake</b>	9
Elderflower cheese, blueberry compote centre, white chocolate feuilletine base, elderflower chantilly and fresh blueberries	
<b>Raspberry, Almond and Olive Oil Pebble</b>	8.5
Raspberry mousse, almond praline and olive oil soaked sponge centres, almond chantilly, fresh raspberries *vg *df *gf *n	
<b>Peach, Pistachio and Orange Blossom Bar</b>	9
Orange blossom mousse, peach compote centre, pistachio sponge, pistachio chantilly and fresh peaches *n *gf	
<b>Apricot, Custard and Rosemary Pebble</b>	8
Vanilla custard, apricot compote centre, rosemary sponge, mascarpone chantilly, fresh apricots and candied rosemary *gf	
<b>Tirami-Choux</b>	8.5
Choux bun filled with coffee, vanilla and mascarpone chantilly and a coffee soaked sponge, dark chocolate disc and cocoa powder	

\*df = dairy free    \*gf = contains no gluten-containing ingredients

\*vg = vegan    \*n = contains nuts