

Cure Bistro Desserts Menu

Sweet endings, slow sips, and moments to linger.

Crème Brûlée (gf) — 6

A golden caramelised top over rich vanilla custard. Classic elegance.

Pistachio Profiteroles — 6

Cream-filled choux with a nutty twist. Crisp, cool and elegant.

Sticky Toffee Pudding — 6

Pecans, warm caramel sauce and vanilla ice cream. Rich and comforting.

Chocolate Cake (gf) — 6

Decadent and flourless, served with vanilla ice cream or pouring cream. Deep and velvety.

Off-the-List Delight — 6

Our chefs whip up a new temptation daily — just ask.

Lemon Sorbet — 6

Sharp, clean and citrus-bright.

Selection of Ice Creams — 5.5

Hazelnut, chocolate, vanilla or strawberry.

Tipples

Irish Coffee — 10

A classic reimagined with a Cure twist — Irish whiskey, freshly brewed coffee, our house tonka cream, and a splash of salted vanilla honey. Midnight in a mug.

White Russian — 10

With the Cure touch, Mr Black, sweet cream, a nudge of chocolate and clean vodka glide together like a velvet curtain drawn over a busy day.

Sauternes, Ch. Suduiraut Des — 9 / £30

Golden French dessert wine, bright with honeyed citrus.

Defying Categorization

Philippe Glavier, Ratafia Champions 25ml – 7 / 50ml - 13

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT.