

JUST DESSERTS

ICED TRIO £4

Madagascan vanilla, crème brûlée ice creams and berry sorbet served in a brandy snap basket.

AMARETTO BRIOCHE BREAD AND BUTTER PUDDING £6

Bread and butter pudding made with amaretto infused cream, sweet brioche and dried plums. Served with chilled double cream.

FOUR TARTS WALK INTO A PUB £8 *to share*

see overleaf for a full explanation

CHEESE BOARD GO FOR GORGONZOLA £6

Just a lump of the best cheese in the world (according to Joe), aged to perfection and served with things that bring out the best of this wonderfully full of natural umami cheese. Served with Italian Vittorio biscuits.

Joe@ The London Tavern > Margate



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FOUR TARTS WALK INTO A PUB (£8 to share)

Let me tell you a story about 4 tarts and their visit to the London Tavern.

Firstly there was the big tart, local, from Kent. Wider of girth than the other tarts but very sweet but with a spiteful side. This tart is always beautifully presented and fair of complexion.

The second tart was German, all the way from Bavaria, with a rosy complexion, always looked a bit fruity but from within there was always the dark side from its time deep in the black forest. Although smaller in stature than the Kentish tart it was always keen to stand out from all the other tarts in the pub.

The third tart came from deepest Belgium and was the most zany of the bunch, probably from drinking too many Belgian beers. Always referred to by its friends as definitely a bit nutty. The darker of the three tarts in complexion probably from spending too much time next to the dark wood in the bars of its hometown in Flanders.

The fourth tart came all the way from Italy on the Amalfi coast and was definitely the most refined of the bunch, with a cutting personality that complemented the other tarts well. With its Latin passionate temperament always standing out from other tarts as the most fruity of the bunch.

As you can imagine with this ensemble of tarts things did get a bit messy but the tarts got on well together for a fantastic night.

Taking on four tarts in a pub might be a bit of a challenge for one person so feel free to ask for as many extra forks as you need.

