

DALLOWAY

Terrace

Sweets

VANILLA CRÈME BRÛLÉE /£10
with caramelised figs & hazelnut shortbread V

Try with... Moscato d'Asti, Vietti Cascinetta 2017,
Piedmont, Italy 100ml /£8

CLASSIC BANANA SPLIT /£9
*with Chantilly cream, chocolate, caramel, vanilla ice cream
and roasted peanuts V GF*

Try with... Riesling Icewine, Stratus Vineyards 2016
Niagara, Canada 100ml /£19.5

WARM CRU UDZUNGWA CHOCOLATE PUDDING /£10
with Griotte cherries & sour cream V

Try with... Tokaji 5 Puttonyos, Royal Tokaji Company 2013
Tokaj, Hungary 100ml /£18

WARM BRAMLEY APPLE & BLACKBERRY CRUMBLE PIE /£9 V
with Jersey cream

Try with... Muscat de Beaumes de Venise, Domaine Fenouillet 2015,
Rhône, France 100ml /£9.5

HONEYGLOW PINEAPPLE /£9
with lime & pomegranate syrup and mango sorbet VE GF

Cheese Selection

PAXTON & WHITFIELD CHEESE BOARD /£14.5
with spiced plum chutney V

Try with... Quinta da Silveira, Reserva Ruby Port 2015,
Douro, Portugal 100ml /£10

V vegetarian | VE vegan | GF gluten free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable.

A discretionary service charge of 12.5% will be added.