

DALLOWAY

Terrace

DESSERT MENU

Classic vanilla creme brûlée **V** | £9
Shortbread

Try with Rathfinny Classic Cuvée Brut 2018 Sussex, UK | £14

Sticky toffee pudding **V** | £10
Five Farms salted caramel

Try with Appleton 12 year old Rum, Jamaica | £12

Traditional lemon tart **V** | £9
Blueberry compote

Try with Furmint, Royal Tokaji Blue Label 2016, Tokaj, Hungary | £9.5

Cru Virunga chocolate fondant **V** | £10
Honeycomb & crème fraîche

Try with Quinta da Silveira Reserve Ruby Port NV Douro, Portugal | £12

Hazelnut profiterole **V** | £9

Praline cream & dark chocolate sauce

Try with Rathfinny Rosé Brut 2017 Sussex, UK | £16

Paxton & Whitfield cheese board **V** | £16

Oat crackers & apricot chutney

Try with Quinta da Silveira 10yr Tawny Port | £15



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. Our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.