



DALLOWAY

Terrace



DESSERT MENU

Classic vanilla crème brûlée V | £9

Sablé biscuit

Apricot & thyme mousse V | £11

Apricot compote, almond crunch

66% dark chocolate fondant V | £10

Passionfruit, coconut sorbet

Poached rhubarb V | £9

Caraway set cream, ginger biscuit

Coffee panna cotta, pear terrine V | £9

Crystallised walnuts

Paxton & Whitfield cheese board V | £16

Oat crackers & apricot chutney

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. All prices inclusive of VAT. We strive to source all of our products from local and sustainable sources.