

# DALLOWAY

## Terrace

### DESSERT MENU

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

*Irish butter shortbread*

Cru virunga chocolate fondant **V** | £11

*Maldon sea salt, buttermilk ice cream*

Apple tart tatin **V** | £12

*Vanilla ice cream*

*Please allow 15 minutes*

Ricotta cheesecake **V** | £12

*Fig, orange & pistachio*

Paxton & Whitfield cheese board | £16

*Oat crackers & apricot chutney*

Hazelnut baked Alaska (for two to share) **V** | £17

*Gingerbread, praline*

#### From Maison Belle Epoque To Bloomsbury

Almond panna cotta **V** | £10

*Apricot sorbet, almond crumbs, blossom honey*

*Savour this exceptional dessert created exclusively for Dalloway Terrace  
by Sébastien Morellon, Executive Chef of Maison Belle Epoque*

#### **V** Vegetarian | **VE** Vegan

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.