

DALLOWAY

Terrace

DESSERT MENU

Classic vanilla creme brûlée **V GF** | £9
Irish butter shortbread

Classic chocolate fondant **V GF** | £11
cocoa tuille, buttermilk ice cream

Assam sticky toffee pudding **V GF** | £11
brandy snap, butter scotch, clotted cream

Egg custard tart **V** | £11
mulled baby pears

Warm pistachio galette (*for two to share*) **V** | £16
vanilla ice cream

Vacherin Mont d'Or (*for two to share*) | £17
fruit crackers, sourdough, apricot chutney

Selection of artisan cheese, chutney & crackers | £16

Ice cream & sorbet selection **V GF** | £3.5 per scoop
*vanilla | strawberry | vegan chocolate | amaretto
blackcurrant | mango | raspberry*

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.