

# 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 per person  
*fruit crackers, sourdough, apricot chutney*  
*\*please allow 15 minutes*

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.