

DALLOWAY

Terrace

DESSERT MENU

Classic Vanilla Creme Brûlée V GF £10
Irish butter shortbread

Dark Chocolate Fondant V GF £11
Brandy snap, salted caramel ice cream

Milk Chocolate & Mango Mousse V £11
Hazelnut crumble

Kentish Caramel Tart V £12
Crème fraîche

Forced Yorkshire Rhubarb & Custard Cheesecake V £12
Raspberry sorbet

Artisan Selection of French & British Cheese £17
Chutney, crackers

DESSERT COCKTAILS

Irish Lady's Affogato £15
*Five Farms Irish cream, single espresso,
vanilla ice cream, cherry sauce*

Brandy Alexander £17
*Camus cognac, dark crème de cacao,
single cream, orange liqueur, nutmeg*

Calyпсо Coffee £17
*Mijenta tequila, fair coffee liqueur,
dark chocolate, single cream*

Grasshopper £16
*Merrys strawberry cream liqueur,
crème de menthe, crème de cacao white*



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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.