

# DALLOWAY

## Terrace

### DESSERT MENU

Virginia's Vice **V** £12

*70% dark chocolate tart, hazelnut cremeaux,  
tempered milk chocolate, chocolate ice cream*

*Inspired by Virginia Woolf's love for all things chocolate*

Classic Vanilla Creme Brûlée **V GF** £12

*Irish butter shortbread*

Dark Chocolate Fondant **V GF** £12

*Almond tuile, fior di latte ice cream*

Rum Baba **V** £12

*English strawberries, wild strawberry sorbet*

Lemon & Matcha Tiramisu **V GF** £12

*Matcha savoyardi, yuzu, raspberry*

Raspberry Ripple Cremeaux **V GF** £12

*Sable crumble, lemon curd, raspberry ripple ice cream*

Ice cream & Sorbet Selection **V GF** £4.5 per scoop

*Vanilla | Strawberry | Vegan chocolate | Fior de latte | Raspberry ripple  
Blackcurrant sorbet | Mango sorbet | Lemon sorbet*

Artisan Selection of French & British Cheese £21

*Chutney, crackers*

### DESSERT COCKTAILS

Mrs Dalloway Spritz £18

*Savoia americano, LE peach & jasmien soda,  
Rathfinny English sparkling wine*

*Pair with Virginia's Vice dessert for £23*

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

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

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

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



**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.