

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 Creme Brûlée **V GF** £12

Ugandan vanilla, Irish butter shortbread

Chocolate Fondant **V GF** £12

Cocoa tuille, vanilla ice cream

Guinness Treacle Tart **V** £12

Foir de late ice cream

Baked Cheesecake **V** £12

Blackberries, London honey, ginger nuts

Fig Leaf Panna Cotta **V** £12

Caramelized figs, earl grey gel, sable, pistachio crumble

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.