

DALLOWAY

Terrace

DESSERT MENU

Classic Crème Brûlée **GF*** £12

Ugandan vanilla, Irish butter shortbread

Chocolate Fondant **V GF** £12

Cocoa tuile, fior di latte

Guinness Treacle Tart **V** £12

Vanilla ice-cream

Smoked Sticky Toffee Pudding £12

Clotted cream, Five Farms caramel sauce

Pistachio Christmas Wreath (to share) £21

Paris-Brest, pistachio crème, vanilla ice-cream

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

Fior di latte | Chocolate | Vanilla | Vegan Chocolate | Pistachio | Strawberry

Raspberry | Lemon | Blackcurrant | Mango

Artisan Selection of French & British Cheese £21

Chutney, crackers

DESSERT COCKTAILS

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



DALLOWAY *Terrace*

V Vegetarian | VE Vegan | GF Gluten-Free | GF* Gluten-Free upon request

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.