

# DALLOWAY

## Terrace

### DESSERT MENU

Classic Crème Brûlée **GF\*** £12

*Ugandan vanilla, Irish butter shortbread*

Chocolate Fondant **V GF** £12

*Cocoa tuile, fior di latte*

Rum Baba **V** £12

*Winter citrus crème fraîche*

Smoked Sticky Toffee Pudding £12

*Clotted cream, Five Farms caramel sauce*

Pecan Pie **V** £12

*Whipped chocolate ganache, pecans, fior di latte*

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



**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.