



Desserts

Egg Custard Tart nutmeg 9.50

Citrus Pavlova (GF) crystalised meringue, brandy cream, citrus salsa 9.50

Valrhona Chocolate Mousse (Ve & GF) pear compôte 9.50

Apple Tarte Tatin caramelised Braeburn apples, cinnamon, vanilla ice cream 9.50

White Chocolate Parfait (GF) meringue and yuzu caviar 9.50

Sticky Toffee Pudding toffee sauce, caramelised pecans, Cornish clotted cream 9.50

Ice Cream & Sorbets 7.95

A Selection of British & Irish Cheeses artisan crackers, seasonal chutney 14.50

Baron Bigod Williams pear, truffle honey 9.50

Hot Drinks

4.95 each

English Breakfast

Espresso

Earl Grey

Cappuccino

Chamomile

Latte

Green Tea

Flat White

Rooibos

Hot Chocolate

Pudding Wines

by the glass

Sauternes Halves,
Bordeaux, France 2018 15.00
fresh, ripe fruit, acidic, elegant

Eradus Sticky Mickey Late
Harvest, New Zealand 2017 12.00
tropical, long finish, sweet, honey

National Gallery Members enjoy a 10% discount on your food per member

Guests with allergies and intolerances should inform a member of the team before placing an order for food or drinks. We can't guarantee any of our products are suitable for those with allergies due to high risk of cross contamination. A 12.5% discretionary service charge is added to your bill. All prices include current rate of VAT.