

Dessert Menu

Homemade Ice Creams (V) 13.5
Vanilla, Chocolate, Strawberry, Salted Caramel
4.5 Per Scoop

Sorbets (VE) 13.5
Raspberry, Blood Orange, Coconut Lime, Passionfruit
4.5 Per Scoop

Rhubarb Short Cake 11
Burn Butter Cake, White Chocolate Cremeux, Strawberry Sauce

Chocolate Hazelnut Tart 12
Hot Caramel Sauce, Vanilla Ice Cream

Passion Fruit Crème Brûlée 10
Fresh Berries

Artisan Cheese Platter 17
Grapefruit Confit, Seeded Crackers



SLOANE
• P L A C E •

Dessert Wine

	100ml	Bottle
Tawny Port 10yo Graham's, Douro, Portugal	12	92 (750ml)
Late Harvest Tokaji, Oremus, Hungary, 2022	18	90 (500ml)
Chateau Castelnau de Suduiraut ", Sauternes, France 2022	14	50 (375ml)

Dessert Cocktails

Raspberry Delight	14.5
Malibu, Havana 3, Double Cream, Raspberry Puree	
Salted Caramel Espresso Martini	14.5
Mr. Black, Espresso, Salted Caramel Syrup	
Hazelnut Alexander	14.5
H By Hine, Frangelico, Double Cream, Nutmeg Powder	

Digestives

	50ml
Amaro Averna	7
Baileys	8
Disaronno	7
Frangelico	8
Grappa Nardini Riserva	14
Limoncello Luxardo	8
Sambuca Luxardo	8

Cognac

Courvoisier VS	11
H by Hine VSOP	15
Remy Martin XO	35

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.

A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.