

DALLOWAY

Terrace

DESSERT MENU

Classic vanilla creme brûlée V | £9
Irish butter shortbread

Malt and spelt tart V | £10
Cocoa & Guinness ice cream

Cru virunga chocolate fondant V | £12
Brown butter caramel, buttermilk ice cream, cocoa tuile
Please allow 15 minutes

Coffee breast parisien V | £11
Praline, five farms caramel sauce

Paxton & Whitfield cheese board | £16
Oat crackers & apricot chutney

From Maison Belle Epoque To Bloomsbury

Almond panna cotta V | £10
Apricot sorbet, almond crumbs, blossom honey

*Savour this exceptional dessert created exclusively for Dalloway Terrace
by Sébastien Morellon, Executive Chef of Maison Belle Epoque*



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.