

# DALLOWAY

## Terrace

### DESSERT MENU

Classic vanilla crème brûlée **V GF** | £9  
*butter shortbread*

Iced wildflower honey and pistachio nougat **V GF** | £11  
*candied fruits, raspberries*

Bakewell French toast **V** | £10  
*mirabelle plum, amaretto, clotted cream*

English strawberry tart **V** | £11  
*mascarpone, lemon curd, Pimm's sorbet*

Caramel fondant **V GF** | £12  
*caramel tuille, Sea salt ice cream*

Ice creams and sorbets **V GF** | £3.50 per scoop  
*Vanilla | Chocolate | Strawberry*  
*Pimm's sorbet | Gin & Tonic sorbet | Mango & blackcurrant sorbet*



**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.