

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 sorbet | 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.