

BUTLERS RESTAURANT

DESSERT MENU

Executive Chef: Daniel Putz

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍷	16
English strawberries	
STRAWBERRY SOUFFLÉ (V)	16
Clotted cream ice cream	
SALTED CARAMEL & DARK CHOCOLATE MOUSSE (V)	16
Candied hazelnuts	
LEMON & MINT POSSET (V)	16
Shortbread	
BAKED ALASKA (V)	16
BARON BIGOD CHEESE (V)	19
Damson plum jelly, candied walnuts, truffle honey	
ASSORTED ICE CREAMS AND SORBETS	16
Ice creams (V): Madagascar vanilla Belgian chocolate salted caramel	
Sorbets (VG): Watermelon mango & passion fruit strawberry & lime	

DESSERT WINES

ESSENSIA ORANGE MUSCAT	14
ELYSIUM BLACK MUSCAT	14
ROYAL TOKAJI 5 PUTTONYOS 2017	20

SELECTION OF PORTS & SHERRYS

COCKBURN'S FINE RUBY PORT	9
TAYLOR'S LBV PORT	12
HARVEYS AMONTILLADO SHERRY	9
HARVEYS BRISTOL CREAM SHERRY	9
TÍO PEPE SHERRY	9

(V) Vegetarian | (VG) Vegan

🍷 A favourite signature dish of Mrs T, our Founder.

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.