

The
Chesterfield
MAYFAIR

SUMMER DESSERT MENU

Bea Tollman's Baked Vanilla Cheesecake (v) 14 
English Strawberry Compote

Raspberry Soufflé (v) 14
Blueberry Ice Cream

Dark Chocolate & Yoghurt Mousse (v) 14
Walnut Ice Cream

Baked Alaska (v) 14
Cherry Compote, Pistachio

Assorted Ice Cream and Sorbet 14
Ice Creams: Madagascar Vanilla, Belgian Chocolate, English Strawberry (v)
Sorbets: Blackberry, Lemon & Mint, Champagne & Orange (vg)

DESSERT WINES

Essensia Orange Muscat 14

Elysium Black Muscat 14

Béres Tokaji Aszú 5 Puttonyos 2011 20

Dr Loosen Riesling Eiswein 2021 24

 Denotes a favourite signature dish of Mrs T, our Founder and President

If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you.

Please place your electronic devices on silent. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.

All of our meat is sourced from HG Walters. Our fish is locally sourced from Billingsgate market.

Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.

The Chesterfield MAYFAIR

SELECTION OF CHEESE

Selected cheese in partnership with Neal's Yard Dairy, Supplier of Farmhouse Cheese from UK
All served with Homemade Damson Jelly, Grapes, Celery & Crackers

Three for **£16** | Four for **£19** | Five for **£25**

Stichelton

Slightly acidic, toasty flavour, soft & creamy texture, raw cow's milk

Sparkenhoe Red Leicester

Richly savoury, brothy flavour and a texture that is crunchier and more crystalline, raw cow's milk

Dorstone

Light, fluffy texture with bright, citrusy flavour and a gentle acidity, pasteurized goat's milk

Baron Bigod

Suffolk Brie style cheese has a silky breakdown, lactic brightness, with mushroomy, vegetal notes pasteurised cow's milk

Little Rollright

Soft and glossy and milky flavour with woody notes, pasteurized cow's milk

SELECTION OF PORTS & SHERRYS

Cockburn's Fine Ruby Port **9**

Taylor's LBV Port **12**

Harvey's Amontillado Sherry **9**

Harvey's Bristol Cream Sherry **9**

Tio Pepe Sherry **9**

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