

# THE COLONY GRILL

## DESSERTS

<b>The Colony Grill Bespoke Sundae</b> 2 Scoops / 3 Scoops / 4 Scoops	13 / 15 / 17
<b>Vanilla Cheesecake, Blood Orange &amp; Pistachio</b> <i>2013 Disznókő Dorgó Vineyard, Tokaji 5 puttonyos</i>	10 29
<b>Lemon and Lime Posset, Rhubarb Textures</b> <i>2021 Maculan Torcolato</i>	10 18
<b>Tiramisu</b> <i>2019 Antinori Vin Santo</i>	12 16
<b>Cuban Chocolate Delice, Hazelnut &amp; Whiskey</b> <i>NV Taylor Tawny 30 years old, Port</i>	12 28
<b>Sticky Toffee Pudding, Wild Bali Vanilla Ice Cream</b> <i>2021 Ben Rye, Passito di Pantelleria</i>	12 29
<b>Artisan Cheeses, Seasonal Chutney, Homemade Crackers</b> <i>2008 Fonseca Quinta do Panascal</i>	17 14

*Suggested pairings served in 100ml measures*

## COFFEE, TEA & INFUSIONS

Selection of coffees and teas *from 6*

**Please inform your Server if you have any allergies of which we need to be aware.**

*Prices include VAT. A discretionary 15% Service Charge will be added to your bill.*

*All gratuities are managed independently. Please note we are cashless.*