

BUTLERS RESTAURANT

DESSERT MENU

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍷 15
Strawberry compote

RASPBERRY SOUFFLÉ (V) 15
Blueberry ice cream

CHOCOLATE MOUSSE 15
Salted caramel, peanut butter ice cream

BAKED ALASKA (V) 15
Almond sponge, raspberry

ASSORTED ICE CREAMS AND SORBETS 15
Ice creams (V): Madagascar vanilla, Belgian chocolate, English strawberry
Sorbets (VG): Blackberry, blood orange, lemon & mint

DESSERT WINES

ESSENSIA ORANGE MUSCAT 14

ELYSIUM BLACK MUSCAT 14

ROYAL TOKAJI 5 PUTTONYOS 2017 20

(V) Vegetarian | (VG) Vegan | (GFO) Gluten-free option available

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

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.

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

YARLINGTON

A bright and milky cheese, with a sticky cider-washed rind giving way to a silky and yielding centre, pasteurized cow's milk

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

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