

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.