

THE ENGLISH GRILL

DESSERT MENU

Executive Pastry Chef: Cristina Sangiorgio | Maitre d': Gianni Alessio

TO FINISH

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷	13
Seasonal coulis	
CLASSIC CRÈME BRÛLÉE	13
Dulce de leche ice cream	
DARK CHOCOLATE MOUSSE (VG)	12
Brandy-soaked cherries, raspberry compote, walnut crumble	
BEA TOLLMAN'S RICE PUDDING 🍷	12
Salted caramel sauce, caramelised mixed nuts	
CRÊPES SUZETTE (V)	17
Flambéed at your table	
HONEYCOMB ICE CREAM 🍷	10
Honeycomb pieces	
SELECTION OF HOMEMADE ICE CREAM & SORBET	10
Ice cream (V) - choice of three scoops: Matcha, salted caramel, chocolate, rum & raisin, tiramisú, apple & Calvados Sorbet (VG) - choice of three scoops: Raspberry, lemon, mango, blackcurrant & gin	
BRITISH CHEESE PLATTER (V)	19
Selection of three cheeses: Stilton, Bix, Baron Bigod, Lincolnshire Poacher, Driftwood Served with homemade chutney, fermented celery, grapes, oat crumbles, crackers	

(V) Vegetarian | (VG) Vegan

🍷 A favourite of our Founder, Beatrice Tollman, whose treasured recipes and stories are celebrated in 'A Life in Food'.

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.

DESSERT WINE

100ml

Bottle

MUSCAT DE RIVESALTES POUDEROUX, ROUSSILLON,
FRANCE, 2017
(50cl)

17

78

NECTAR PEDRO XIMÉNEZ, JEREZ, SPAIN
(75cl)

15

65

TOKAJI ASZÚ, 5 PUTTONYOS, TOKAJBOR-BENE,
HUNGARY, 2013
(50cl)

26

124

RECIOTO DELLA VALPOLICELLA 'LE ARELE',
GIUSEPPE LONARDI, ITALY, 2014
(50cl)

29

137

CASTELNAU DE SUDUIRAUT, SAUTERNES,
BORDEAUX, FRANCE, 2012
(37.5cl)

19

70

TARDÍO BLANCO, SANTA JULIA, TORRONTES,
MENDOZA, ARGENTINA, 2001
(37.5cl)

11

39

PORT

100ml

Bottle

TAYLOR'S LATE-BOTTLED VINTAGE PORT, 2019
(50cl)

14

62

TAYLOR'S 10 YEAR OLD TAWNY PORT
(75cl)

22

141

GRAHAM'S QUINTA DOS MALVEDOS
VINTAGE PORT, 2011
(37.5cl)

18

65