THE ENGLISH GRILL

DESSERT MENU

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

TO FINISH

MRS TOLLMAN'S CHEESECAKE 13
Seasonal coulis

CLASSIC CRÈME BRÛLÉE 13
Dulce de leche ice cream

DARK CHOCOLATE MOUSSE (VG) 12
Brandy soaked cherries, raspberry compote

RICE PUDDING 12
Salted caramel sauce, caramelised mixed nuts

SELECTION OF HOMEMADE ICE CREAM & SORBET 10
Ice cream (V) - choice of three scoops:
Matcha, salted caramel, chocolate, rum & raisin, tiramisú
Sorbet (VG) - choice of three scoops:
Raspberry, lemon, mango, blackcurrant & gin, rhubarb & vodka

HONEYCOMB ICE CREAM 10
Honeycomb pieces

CRÊPES SUZETTE 17
Flambéed at your table

BRITISH CHEESE PLATTER 19
Selection of three
Stilton, Bix, Baron Bigod, Lincolnshire Poacher, Driftwood
Served with homemade chutney, fermented celery, grapes, oat crumbles, crackers

(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