

AT BUTLERS RESTAURANT

DESSERT MENU

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍴	15
<i>Mulled Wine Fruit Compote</i>	
APPLE CRUMBLE SOUFFLÉ (V)	15
<i>Calvados Ice Cream</i>	
CHOCOLATE MARQUISE (V)	15
<i>Hazelnut, Blood Orange Ice Cream</i>	
WINTER BERRY TRIFLE (V)	15
COCONUT & VANILLA PANNA COTTA (VG)	15
<i>Mulled Fruit Compote, Coconut Shavings</i>	
ASSORTED ICE CREAMS AND SORBETS	15
<i>Ice creams (V): Madagascar Vanilla, Belgian Chocolate, Rum & Raisin</i>	
<i>Sorbets (VG): Blood Orange & Lemon Thyme, Apple & Calvados, Cranberry</i>	

DESSERT WINES

ESSENSIA ORANGE MUSCAT	14
ELYSIUM BLACK MUSCAT	14
ROYAL TOKAJI 5 PUTTONYOS 2017	20
DR LOOSEN RIESLING EISWEIN 2021	24

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.

🍴 A favourite signature dish of Mrs T, our Founder and President. (V) Vegetarian (VG) Vegan

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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 & SHERRIES

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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