

The  
Chesterfield  
MAYFAIR

## SPRING DESSERT MENU

**Bea Tollman's Baked Vanilla Cheesecake (v) 14** 🍷  
*Rhubarb Compote*

**Rhubarb Soufflé (v) 14**  
*Milk Ice Cream*

**Dark Chocolate & Blood Orange Delice (v) 14**  
*Hazelnut, Champagne Sorbet*

**Eton Mess (v) 14**  
*Fennel Meringue, Strawberry, Lemon Verbena*

**Assorted Ice Cream and Sorbet 14**  
*Ice Creams: Madagascar Vanilla, Belgian Chocolate, Strawberry (v)*  
*Sorbets: Rhubarb, Blood Orange, Lemon (vg)*

### DESSERT WINES

**Essensia Orange Muscat 14**

**Elysium Black Muscat 14**

**Béres Tokaji Aszú 5 Puttonyos 2011 20**

**Dr Loosen Riesling Eiswein 2021 24**

🍷 Denotes a favourite signature dish of Mrs T, our Founder and President

**If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you.**

*Please place your electronic devices on silent. We only use free-range eggs and are committed to using sustainable fisheries for our fish supplies.*

*All of our meat is sourced from HG Walters. Our fish is locally sourced from Billingsgate market.*

*Prices include VAT at the current standard rate. A service charge of 15% will be added to your final bill.*

# The Chesterfield MAYFAIR

## 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*

### Sinodun Hill

*Delicate, red-fruit flavour, pleasantly light,  
pasteurised goat's milk*

### Baron Bigod

*Suffolk Brie style cheese has a silky breakdown, lactic brightness,  
with mushroomy, vegetal notes pasteurised cow's milk*

### St James

*Buttery softness, granular texture, milky finish,  
tangy note, raw sheep's milk*

## SELECTION OF PORTS & SHERRYS

Cockburn's Fine Ruby Port **9**

Taylor's LBV Port **12**

Harvey's Amontillado Sherry **9**

Harvey's Bristol Cream Sherry **9**

Tio Pepe Sherry **9**

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