

THE ENGLISH GRILL

DESSERT MENU

TO FINISH

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷 13
Seasonal coulis

BAKED ALASKA 13
Blackberry compote, vanilla ice cream, Italian meringue

FIG AND HAZELNUT GALETTE (VG) 12
Hazelnut frangipane, maple roasted figs, citrus cream

SELECTION OF HOMEMADE ICE CREAM & SORBET 10
Ice cream (V) - choice of three scoops:
Matcha, salted caramel, chocolate, honeycomb 🍷, rum & raisin, Frangelico
Sorbet (VG) - choice of three scoops:
Raspberry, lemon, mango, Champagne strawberry, Mojito

CRÊPES SUZETTE (V) 17
Flambéed at your table

BRITISH CHEESE TROLLEY (V) 19
Selection of three
Stilton, Bix, Baron Bigod, Lincolnshire Poacher, Driftwood
Served with homemade chutney, fermented celery, grapes, oat crumble, crackers

(V) Vegetarian | (VG) Vegan

🍷 A favourite signature dish of Mrs T, our Founder and President.

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

SANTA JULIA TARDÍO LATE HARVEST TORRONTÉS,
ARGENTINA, 2019
(50cl)

8

35

MUSCAT DE BEAUMES DE VENISE, DOM. DE COYEUX,
FRANCE, 2012
(37.5cl)

12

40

MUSCAT RUTHERGLEN, PFEIFFER, VICTORIA,
AUSTRALIA, NV
(50cl)

15

65

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

20

90

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

24

115

RHEINRIESLING EISWEIN, HELMUT LANG,
AUSTRIA, 2015
(37.5cl)

35

125

CHÂTEAU DOISY DAËNE, CRU CLASSÉ, BARSAC,
SAUTERNES, FRANCE, 2012
(37.5cl)

37

130

PORT

100ml

Bottle

TAYLOR'S LATE-BOTTLED VINTAGE PORT, 2018
(75cl)

11

70

RAMOS PINTO ADRIANO PORTO WHITE RESERVA, NV
(75cl)

12

80

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

12

80

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

18

65

RAMOS PINTO QUINTA DO BOM RETIRO 20 YEAR OLD
TAWNY PORTO
(75cl)

35

230