

Desserts & Cheese

Sticky toffee and date pudding with salted caramel, vanilla ice cream (V)	11
Yuzu Crème Brûlée with spiced orange compote (V)	11
Flourless warm chocolate brownie (V) tonka bean ice cream and popcorn	11
Exotic fruit salad (VE) with passion fruit sorbet	11
Homemade ice creams (V) & sorbets (VE) 3 per scoop - ask the team for the daily selection	9
Artisan British cheese board Sticky fig relish, celery, mixed crispbreads	15

Dessert Wine and Port

	75ml	Bottle
Gewurztraminer Semillon Casa Silva, Chile	7	39 (500ml)
Chateau les Mingets, Sauternes, France	10	42 (375ml)
Elysium Black Muscat, Quady, California, USA	12	45 (375ml)
Taylor's LBV	8	
Taylor's 10yo Tawny	12	
Taylor's 20yo Tawny	16	

THE
ROOF TERRACE
AT THE SLOANE CLUB

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements - All wines contain sulphites & some may contain allergens
A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team