

Dessert Menu

Homemade ice creams (V) & sorbets (VE) 3.5 per scoop - ask the team for the daily selection	10.5
Warm sticky toffee pudding (V) Demerara toffee sauce & Madagascar vanilla ice cream	11
Mandarin Crème Brûlée (V) With blueberry cream cheese & cinnamon tuile	11
Yorkshire rhubarb cheesecake (V) Graham cookie & elderflower sorbet	11
Exotic fruit salad (VE) with mandarin sorbet	11
Roasted hazelnut chocolate sphere (V) with Baileys ice cream & hot salted caramel sauce	13
Artisan British cheese board with sticky fig relish, celery, assorted crisp bread	16

Dessert Wine

	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)



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Dessert Cocktails

Raspberry Delight with Malibu, Havana 3, double cream, home made raspberry syrup	14.5
Salted Caramel Espresso Martini with Mr. Black, espresso, salted caramel syrup	14.5
Hazelnut Alexander with H by Hine, Frangelico, double cream, nutmeg powder	14.5

Digestives

	50ml
Amaro Averna	7
Baileys	8
Disaronno	7
Frangelico	8
Grappa Nardini Riserva	14
Limoncello Luxardo	8
Sambuca Rarmazzotti	8
Cognac	
Courvoisier VS	11
H by Hine VSOP	15
Remy Martin XO	35

(V) = Vegetarian | (VE) = Vegan
Please speak to the team about allergies & dietary requirements.
A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.