## Dessert Menu

Homemade Ice Creams (V)	10.5
Bourbon Vanilla, Chocolate, Strawberry, Coffee, Yoghurt	
3.5 Per Scoop	
Sorbets (VE)	10.5
Passion Fruit, Pineapple, Raspberry	
3.5 Per Scoop	
Eton Mess	11
Raspberry Confit, French Meringue Shards, Lime Chantilly	
Sloane Place Signature Chocolate Hazelnut Marquise	11
Warm Carmel Sauce, 70% Dark Chocolate, Hazelnut Praline Ice Cream	
Lime Crème Brulee	11
Rhubarb Compote, Pistachio Biscotti	

Artisan Cheese Platter Seeded Crackers



SLOANE

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## **Dessert Wine**

	100ml	Bottle
Tawny Dee Port, Niepoort, Douro, Portugal	12	35 (375ml)
Late harvest Tokaji, Kikelet, Hungary, 2021	16	70 (500ml)
Babylonstoren's The Newt, Ice Cyder, Somerset, England, 2021	19	70 (375ml)
Dessert Cocktails		
<b>Raspberry Delight</b> Malibu, Havana 3, Double Cream, Raspberry Puree		14.5
Salted Caramel Espresso Martini Mr. Black, Espresso, Salted Caramel Syrup		14.5
Hazelnut Alexander 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 Luxardo	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.