

DESSERT MENU

Bea Tollman's Baked Vanilla Cheesecake 14 
Blackberry Compote

Sticky Toffee Pudding 14
Sticky Dates, Toffee Sauce, Vanilla Ice Cream

Apple Crumble Souffle 14
Almond, Calvados Ice Cream

Pumpkin & Caramel Tart 14
Chantilly Cream

Baked Alaska 14
Berries, Candied Pistachio

Dark Chocolate Orange Mousse (vg) 14
Orange Sorbet

Assorted Ice Cream and Sorbet 14
Ice Creams: Madagascar Vanilla, Belgian Chocolate, Salted Caramel
Sorbets: Pear, Lemon, Plum

DESSERT WINES

Essensia Orange Muscat 14

Elysium Black Muscat 14

Béres Tokaji Aszú 5 Puttonyos 2011 20

Dr Loosen Riesling Eiswein 2021 24

(vg) vegan

 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 Aubrey Allen, holders of the Royal Warrant. 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 Fine Ruby Port **9**

Taylors LBV Port **12**

Harvey's Amontillado Sherry **9**

Harvey's Bristol Cream Sherry **9**

Tio Pepe Sherry **9**

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 Aubrey Allen, holders of the Royal Warrant. 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.