



## QUAGLINO'S

### DESSERTS & CHEESE

---

Spiced caramel & vanilla crème brûlée, apple compote (v) *940 kcal*  
12.00

White chocolate & hazelnut mousse, hazelnut crémeux,  
white chocolate & Amaretto ice cream *719 kcal*  
13.00

Gingerbread & pineapple verrine, pine nut crumble, gingerbread mousse,  
roasted pineapple ice cream *620 kcal*  
13.00

Pistachio & raspberry marquise, pistachio mousse, whipped ganache,  
raspberry & yoghurt ice cream *925 kcal*  
12.00

Chocolate truffle mousse torte, red currant jam, red currant &  
vanilla sorbet (vg) *659 kcal*  
13.00

White Forest gâteau, vanilla diplomat, cherry mousse,  
cherry Kirsch ice cream *724 kcal*  
13.00

Selection of French artisan cheeses, quince jam, grapes, seeded crackers,  
homemade fruit & nut crackers *984 kcal*  
16.00

Ice cream & sorbets – selection of the day (v) *360 kcal per scoop*  
per scoop 4.00

### DESSERT COCKTAIL

'GOLDEN TIME' 20.00

Dupont Calvados VSOP, Pear Liqueur, Dom Benedictine,  
Yellow Chartreuse, Pistachios Milk, Lemon & Lime Juice, Agave Nectar,  
Angostura – Peychaud & Grapefruit Bitters

*Nutty | Sweet | Rich*

### DESSERT WINE

---

Moscato d'Asti 'Alasia', Araldica, Piemonte, Italy 2023	100ml	7.50
<i>Fresh and lively. Crushed grapes, sherbet, Turkish delight</i>	75cl	51.00

Cérons, Chateau de Cerons 2018	100ml	13.00
<i>Rich and sumptuous. Honey, bitter orange, saffron</i>	37.5cl	46.00

### PORT

---

Graham's Six Grapes NV	100ml	8.50
<i>Rich and spicy. Plum, black cherry, prune, raisin</i>	75cl	51.00

Tawny 10yo Port, Graham's NV	100ml	10.50
<i>Intense and complex. Dried fruits, toffee, spice</i>	75cl	66.00