



QUAGLINO'S

DESSERTS & CHEESE

Yorkshire forced Rhubarb & custard creme brûlée, vanilla poached rhubarb compote *706 kcal*

12.00

Spiced Chocolate mousse, coffee gel, macerated citrus fruits, hot vanilla caramel sauce *697 kcal*

13.00

Warm mixed berry soufflé tart, raspberry caramel, berry crumble, white chocolate ripple ice cream *598 kcal*

13.00

Caramelia milk chocolate & pecan marquise, pecan praline ganache, maple bourbon ice cream *598 kcal*

12.00

Chocolate & mango truffle mousse torte, mango cremeux, caramelised mango ice cream (vg) *496 kcal*

14.00

Lemon & bergamot sorbet, elderflower, apple & pear spheres, lemon fennel gel, poppy seed tuille *512kcal*

13.00

French artisanal Brie & goats cheese selection, cheddar crackers, walnut cheese bread, apple & grape chutney *512kcal*

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
Fresh and lively. Crushed grapes, sherbet, Turkish delight 75cl 51.00

Cerons, Chateau de Cerons 2018 100ml 13.00
Rich and sumptuous. Honey, bitter orange, saffron 37.5cl 46.00

PORT

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

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