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AT THE ATHENAEUM

DESSERTS

Vegan Chia Seed Brownie, Raspberry Sorbet (VG)	£9
Ice Cream & Sorbet Selection	per scoop £3
Sticky Date Pudding, Miso Caramel Glaze, Caramelised Popcorn & Vanilla Ice Cream	£10
Classic Christmas Pudding, Calvados Anglaise, Winterberry Compote	£10
Toffee Apple, Green Apple Mousse, Caramel Centre, Flexible Dulce Ganache	£10
Festive Mini Selection	
Bouche de Noel, Champagne & Vanilla Pannacotta, Magnum Mandarin Parfait	£12
British Cheese Board (G/F)	£17
Winslade, Winterdale Shaw, Devon Blue	

SWEET WINE & PORT

	100ml	Bottle
Monbazillac, 'Les Brumes' 2014, South-West France		£51
Jurançon 2018, Domaine Laguilhon, South-West France	£7	£52
Sauternes 2015, Ch. Delmond, Bordeaux, France	£10	£66
Akashi-Tai Shiraume Umeshu, Japan (375ml)	£12	£50
Taylors LBV 2015	£7	£45

Executive Chef Ian Howard / Food & Beverage Manager Filomena Clarizio

Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

(V) Vegetarian, (VG) Vegan on Request, (G/F*) Gluten-Free on Request

Please use the QR code to access all allergen information.

