

116

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
Ginger Sponge, Whipped Chocolate Ganache & Red Wine Baby Pear	£10
Toffee Apple, Green Apple Mousse, Caramel Centre, Flexible Dulce Ganache	£10
Chocolate Treats	£7
British Cheese Board (G/F) Winslade, Winterdale Shaw, Devon Blue	£17

SWEET WINE & PORT

	100ml	Bottle
Fonseca 10 YO Tawny (dbl mag)	£12	
Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley	£15	
Zuccardi Malamado Fortified Wine	£18	£78
Oremus Noble Late Harvest Sweet Furmint Tokaji	£22	£112

Executive Chef Ian Howard / Food & Beverage Manager James Brackley
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.