

# 116

AT THE ATHENAEUM

## DESSERTS

Vegan Mango & Coconut Pavlova (VG)	£9
Ice Cream & Sorbet Selection	per scoop £3
Manjari & Orange Tart, Candied Orange Parfait, Cocoa Nib Dentelle	£10
Strawberry & White Chocolate Filo Basket	£10
Buttermilk Sorbet	
Lemon & Mint cream, Raspberry Centre, Burnt Butter Soil, Raspberry & Red Wine Sorbet	£10
Chocolate Treats	£12
British Cheese Board (G/F)	£17
Winslade, Winterdale Shaw, Devon Blue	

## 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 13.5% 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.

