

# 116

AT THE ATHENAEUM

## DESSERTS

|                                                                                         |              |
|-----------------------------------------------------------------------------------------|--------------|
| Lemon Verbena & Blueberry Mousse with Raspberry Sorbet (VG)                             | £14          |
| Ice Cream & Sorbet Selection with Marshmallow (VG)                                      | per scoop £3 |
| Sticky Date Pudding, Miso Caramel Glaze, Caramelised Popcorn<br>Vanilla Ice Cream       | £10          |
| Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil<br>Honeycomb & Calvados Ice Cream | £10          |
| Pain Perdu, Nougat Parfait, Pedro Ximenez & Steeped Prunes                              | £10          |
| Chocolate Treats                                                                        | £12          |
| British Cheese Board (G/F)                                                              | £17          |
| Winslade, Winterdale Shaw, Devon Blue                                                   | £17          |

## SWEET WINE & PORT

|                                                     | 100ml |
|-----------------------------------------------------|-------|
| Jurançon 2021, Domaine Laguilhon, South-West France | £7    |
| Monbazillac, 'Les Brumes' 2014, South-West France   | £8    |
| Sauternes 2015, Ch. Delmond, Bordeaux, France       | £10   |
| Fonseca 10 YO Tawny (dbl mag)                       | £12   |

Executive Pastry Chef Sergei Kuzmin

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.

