

116

AT THE ATHENAEUM

DESSERTS

Vegan Mango & Coconut Pavlova (VG)	£9
Ice Cream & Sorbet Selection with Marshmallow (VG)	per scoop £3
Classic Christmas Pudding, Armagnac Anglaise, Winterberry Compote	£10
Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil Honeycomb & Calvados Ice Cream	£10
Pain Perdu, Nougat Parfait, Pedro Ximenez & Steeped Prunes	£10
Chocolate Treats	£12
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 Pastry Chef Nikhil Vyas

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.