

DESSERT

Dark chocolate sea salt mousse, banana caramel v
banana ice cream 9.5

Vanilla pistachio pannacotta, puffed barley granola
rhubarb ripple ice cream 9.5

Strawberry trifle, compote, vanilla custard pb
whipped cream 9.5

Cheesecake of the week 9.5
Please ask you server

Selection of Ice Cream & Sorbet 8.5

Ice cream: Chocolate (v) Vanilla (v) Rum & Raisin (v)

Sorbets: Mango (pb) Raspberry (pb) Coconut (pb)

CHEESEBOARD

Black Cow Cheddar, Rosary Ash goat's 16 / 29
Cropwell Bishop Stilton, biscuits, grapes, celery, chutney

SWEET & FORTIFIED WINES

Sauternes, La Fleur d'Or, Bordeaux, France 12.5 49

LBV Port, Ferreira, Douro, Portugal 9.5 64

COCKTAILS

Espresso Martini 15.5

Dutch Barn vodka, Borghetti coffee liqueur, coffee vanilla

Naked & Famous 14

Pantalones Blanco tequila, Aperol, Green Chartreuse, lime

Old Fashioned 14

Buffalo Trace Bourbon, Angostura bitters, sugar

v Vegetarian | pb plant based

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

Our dish names don't always mention every ingredient.

Please let our team know if you have any allergies, and for full allergen information please ask for the manager

Dessert



T H E B O T A N I S T
ON SLOANE SQUARE