

# Desserts & Cheese

## Eton Mess (V) 11

English strawberries, Swiss meringue, lime Chantilly

## Passion fruit Crème Brûlée (V) 11

Pistachio biscotti, fresh blackberries

## Warm chocolate & banana pudding (VE) 11

Salted caramel sauce, coconut ice cream

## Yorkshire rhubarb and matcha green tea cake (V) 11

Elderflower sorbet, ginger custard

## Exotic fruit salad (VE) 11

Alphonso mango sorbet

## Homemade ice creams (V) & sorbets (VE) 10.5

3.5 per scoop - ask the team for the daily selection

## Artisan British cheese board (V) 16

Sticky fig relish, celery, assorted crispbreads

# Dessert Wines & Ports

	75ml	Bottle
Gewurztraminer Semillon Casa Silva, Chile	7	39 (500ml)
Chateau les Mingets, Sauternes, France	10	42 (375ml)
Elysium Black Muscat, Quady, California, USA	12	45 (375ml)
Taylor's LBV	9	
Taylor's 10yo Tawny	13	
Taylor's 20yo Tawny	17	

Please speak to the team about allergies & dietary requirements.  
A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team.  
(V) = Vegetarian | (VE) = Vegan



**THE SLOANE CLUB**

# Hot Drinks

Single espresso / macchiato	3.75
Cortado	3.75
Double espresso / macchiato	4.25
Cappuccino / latte	4.25
Flat White / Americano	4.25
Hot chocolate / mocha	4.25
Fresh lemon & ginger infusion	4.25
Fresh mint leaves infusion	4.25
Selection of JING single garden teas	4.25

*Assam Breakfast, Darjeeling, Earl Grey, Green Tea, Jasmine Silver Needle, Whole Chamomile Flowers, Whole Peppermint Leaf, Lemongrass & Ginger, Blackcurrant & Hibiscus*



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