

# Desserts & Cheese

<b>Eton Mess (V)</b> strawberries, meringue, whipped cream	11
<b>Yuzu Crème Brûlée (V)</b> papaya salad, fresh lime, garden mint	11
<b>Warm Yorkshire rhubarb Bakewell tart (V)</b> sour-cream sorbet	11
<b>Exotic fruit salad (VE)</b> passionfruit sorbet	11
<b>Roasted hazelnut chocolate sphere (V)</b> Bayley's ice cream, hot salted caramel sauce	13
<b>Homemade ice creams (V) &amp; sorbets (VE)</b> 3.50 per scoop – ask the team for the daily selection	10.5
<b>Artisan British cheese board (V)</b> Sticky fig relish, celery, mixed crispbreads	15

# Dessert Wines and Ports

	75ml	Bottle
<b>Gewurztraminer Semillon Casa Silva, Chile</b>	7	39 (500ml)
<b>Chateau les Mingets, Sauternes, France</b>	10	42 (375ml)
<b>Elysium Black Muscat, Quady, California, USA</b>	12	45 (375ml)
<b>Taylor's LBV</b>	8	
<b>Taylor's 10yo Tawny</b>	12	
<b>Taylor's 20yo Tawny</b>	16	

THE  
**ROOF TERRACE**  
AT THE SLOANE CLUB

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements - All wines contain sulphites & some may contain allergens  
A discretionary 12.5% service charge will be added to your bill, which is managed, distributed & received by the team