

T O M ^S K I T C H E N

C H E L S E A

DESSERTS

Mango Mousse	£6
tapioca, coconut sorbet	
2014 Tokaji, Oremus 'Noble Late Harvest', Hungary £8	
Baked Rhubarb Pie	£8
vanilla ice cream	
2014 Coteaux du Layon 'Les 4 Vents', Domaine Pithon Paille, Loire Valley, France £6.5	
Lemon & Yoghurt Parfait	£6
pecan granola, raspberry curd	
2014 Château Partarrieu, Sauternes, Bordeaux, France £7	
Chocolate Mousse	£6
honeycomb, lime granite, lime jelly	
NV Ruby Reserva Port, Quinta do Passadouro, Portugal £5	
Summer Sundae	£6/£11
peaches, strawberries, jelly	
2014 Coteaux du Layon 'Les 4 Vents', Domaine Pithon Paille, Loire Valley, France £6.5	
Gooseberry Fool	£6
gooseberry compote, honey madelines	
2014 Tokaji, Oremus 'Noble Late Harvest', Hungary £8	
Cheese Selection	
all served at £4 per 35g, with crackers, grapes, chutney	
please choose from the following selection	
Mayfield (v), Waterloo (v), Golden Cross (v), Perl Las (v), Wookie Cheddar (v)	
10yrs Tawny Port, Quinta de la Rosa 'Tonel No 12', Portugal £6.5	
And to finish	
Espresso Martini	£12
vodka, espresso coffee, coffee liqueur, sugar syrup	
Old Fashioned	£12
bourbon, angoustore bitters, sugar	
Brandy Alexander	£12
cognac, crème de cacao, and cream	

All our dishes are cooked fresh to order. Dishes will arrive at your table at different times. Our food is prepared in an environment where nuts and shellfish are present. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. If you have any allergen queries, please speak to a member of our team.