

# T O M <sup>S</sup> K I T C H E N

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## C H E L S E A

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### DESSERTS

Eton Mess crème Chantilly, strawberries 2014 Tokaji, Oremus 'Noble Late Harvest', Hungary £8	£7
Poached Summer Fruits toasted almonds, verbena, mint 2014 Coteaux du Layon 'Les 4 Vents' , Domaine Pithon Paille, Loire Valley, France £6.5	£7
Milk Chocolate & Peanut Butter Parfait crunchy peanut butter parfait, ganache, peanut butter brittle NV Ruby Reserva Port, Quinta do Passadouro, Portugal £5	£7
Sablé Biscuits Roughways farm raspberries, raspberry sorbet, vanilla cream NV Ruby Reserva Port, Quinta do Passadouro, Portugal £5	£7
Summer Sundae peaches, strawberries, jelly 2014 Coteaux du Layon 'Les 4 Vents' , Domaine Pithon Paille, Loire Valley, France £6.5	£7
Gooseberry Fool gooseberry compote, honey madelines 2014 Tokaji, Oremus 'Noble Late Harvest', Hungary £8	£7
Cheese Selection all served at 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	£4 per piece
And to finish .....	
Espresso Martini vodka, espresso coffee, coffee liqueur, sugar syrup	£12
Old Fashioned bourbon, angoustora bitters, sugar	£12
Brandy Alexander cognac, crème de cacao, and cream	£12

All our dishes are cooked fresh to order. 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.