

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

C H E L S E A

DESSERTS

Blackberry Winter Fruit Cobbler blackberry ripple ice cream 2014 Tokaji, Oremus 'Noble Late Harvest', Hungary	£8
Vanilla Panna Cotta spiced apple, gingerbread parfait 2014 Coteaux du Layon 'Les 4 Vents', Domaine Pithon Paille, Loire Valley, France	£6.5
Baked Apple & Blackberry Pie Vanilla Custard NV Ruby Reserva Port, Quinta do Passadouro, Portugal	£5
Sticky Fig & Toffee Pudding vanilla crème fraîche NV Ruby Reserva Port, Quinta do Passadouro, Portugal	£5
Hot Chocolate Fondant vanilla ice cream 2014 Coteaux du Layon 'Les 4 Vents', Domaine Pithon Paille, Loire Valley, France	£6.5
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
And to finish	
Espresso Martini vodka, espresso coffee, coffee liqueur, sugar syrup	£12
Old Fashioned bourbon, angoustore 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.