

# 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

Poached Rhubarb rhubarb sorbet, crisp meringue 2014 Tokaji, Oremus 'Noble Late Harvest', Hungary £8	£8
Caramel Flan honey ice cream 2014 Tokaji, Oremus 'Noble Late Harvest', Hungary £8	£7
Frozen Lemon Yogurt Parfait poppy seed ice cream, milk chocolate crunch 2014 Coteaux du Layon, Domaine Pithon Paille, Loire Valley, France £6.5	£8
Flourless Chocolate Cake espresso cream, chocolate meringue, peanut brittle, caramel sauce 10yrs Tawny Port, Quinta de la Rosa 'Tonel No 12', Portugal £6.5	£7
Raspberry & Almond Bakewell raspberry sorbet, raspberry coulis 2014 Coteaux du Layon, Domaine Pithon Paille, Loire Valley, France £6.5	£7
White Chocolate Mousse basil, lime 2014 Tokaji, Oremus, Noble Late Harvest, Hungary £8	£9
Buttermilk Pannacotta buttermilk sorbet, honeycomb, thyme oil 2014 Coteaux du Layon, Domaine Pithon Paille, Loire Valley, France £6.5	£8
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
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.