

# 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

Pistachio Parfait	£8
fig leaf ice cream, caramelised pistachios 2014 Tokaji, Oremus 'Noble Late Harvest', Hungary £8	
Caramel & Honey Ice Cream	£7
honeycomb, caramel shards 2014 Tokaji, Oremus 'Noble Late Harvest', Hungary £8	
Caramelized White Chocolate Mousse	£7
ice cream, poached blackcurrants 2014 Coteaux du Layon, Domaine Pithon Paille, Loire Valley, France £6.5	
Hot Chelsea Bun	£7
caramel sauce, salted caramel ice cream 2014 Tokaji, Oremus, Noble Late Harvest, Hungary £8	
Milk Chocolate & Caramel Tart	£8
toasted hazelnut, peanut ice cream 2014 Coteaux du Layon, Domaine Pithon Paille, Loire Valley, France £6.5	
Cheese Selection	£4 per piece
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	

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. 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.