# DESSERTS

| | £ | Kcal |
|---|---|---|
| Vanilla and caramel mille-feuille, vanilla diplomat & caramel sauce | 26 | 557 |
| Apple tart fine, vanilla ice cream | 22 | 487 |
| Blackberry vacherin, crème fraîche and tarragon | 22 | 220 |
| Coconut rice pudding, mango, passion fruit, puffed rice | 26 | 225 |
| Claridge's Chocolate dome, gingerbread, orange sorbet, spiced caramel | 26 | 683 |
| Ice-cream: dark chocolate, Madagascan vanilla, caramel, coffee *(choice of three)* | 20 | 431 |
| Sorbet: orange, passion fruit & mango, strawberry, blackberry, banana *(choice of three)* | 20 | 283 |
| Selection of British cheeses, grapes, celery, walnut bread, chutney | 30 | 417 |

# SWEET WINES & PORT

| | 100ml |
|---|---|
| Tokaji Szamorodni, István Szepsy, 2017 | 32 |
| Vin de Constance, 2020 | 29 |
| Sauternes, Château d'Yquem, 2009 | 120 |
| Pinot Gris, Botrytis, Greywacke, 2023 | 20 |
| Tawny port, Sandeman, 20 yo, by Rehoboam | 25 |

# TEA AND COFFEE

| | | |
|---|---|---|
| Espresso, ristretto, macchiato | 9 | 25 |
| Filter coffee, cappuccino, café latte, flat white | 10 | 165 |
| Claridge's bespoke blend | 10 | 1 |

Our tea and coffee are sustainably sourced through The Rare Tea Company and Workshop Coffee

Executive Pastry Chef – Thibault Hauchard

*A discretionary 15% service charge will be added to your final account.*

*Claridge's makes every effort to comply with the dietary requirements of our guests.*

*Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. As Claridge's prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur. Adults require around 2,000 kcal a day.*