DESSERTS

CHOCOLATE SOUFFLÉ TART £15 Cocoa nib ice cream, toasted cocoa nibs 20 y.o. TAWNY PORT, SANDEMAN £20

RASPBERRY VACHERIN £15 Raspberry sorbet, shiso 2017 TOKAJI SZAMORODNI, ISTVÁN SZEPSY £32

FRESH COCONUT £16 Strawberry, finger lime 2018 JURANÇON MOELLEUX, DOMAINE DE SOUCH £27

PROFITEROLES TO SHARE £22/FOR ONE £15 Vanilla cream, hot chocolate sauce 2014 VIN SANTO DEL CHIANTI CLASSICO, FONTODI £30

BLUEBERRY BAKED ALASKA TO SHARE £25 Blueberry sorbet, milk gelato, blueberry jam, Claridge's gin 2018 BEERENAUSLESE CUVÉE, KRACHER £25

HOMEMADE SORBET OR ICE CREAM £4 (each) Vanilla, cocoa nib, fior di latte, coconut, blueberry, raspberry, strawberry

SELECTION OF BRITISH CHEESES £25 Plum crackers, seasonal chutney 1989 SERCIAL, MADEIRA, PEREIRA D'OLIVEIRAS £36

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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. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation, and cannot take responsibility for

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