



# QUAGLINO'S

## DESSERTS & CHEESE

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Lemon & thyme crème brûlée, lemon ganache, floral meringue (v) 1003 kcal  
15.00

White chocolate & pistachio fondant, cream cheese ice cream (v) 816 kcal  
*Allow 12 minutes*  
15.00

Blackberry & orange mousse, blackberry curd, spiced orange,  
mascarpone & orange liqueur ice cream 598 kcal  
14.00

Caramelized white chocolate marquise, caramel curd, macadamia nut praline  
ice cream, hazelnut, whipped caramel ganache 654 kcal  
14.00

Chocolate, apricot & coffee cake, macerated apricot, apricot ice cream,  
coffee mousse (vg) 996 kcal  
15.00

Pineapple & ginger verrine, pine nut crumble, ginger bread mousse, roasted  
pineapple ice cream 698 kcal  
14.00

Selection of French artisan cheeses, quince jam, grapes, seeded crackers,  
homemade fruit & nut crackers 984 kcal  
14.00

Ice cream & sorbets – selection of the day (v) 360 kcal per scoop  
per scoop 4.00

## DESSERT COCKTAIL

'GOLDEN TIME' 20.00

Dupont Calvados VSOP, Pear Liqueur, Dom Benedictine,  
Yellow Chartreuse, Pistachios Milk, Lemon & Lime Juice, Agave Nectar,  
Angostura – Peychaud & Grapefruit Bitters

*Nutty | Sweet | Rich*

## DESSERT WINE

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Moscato d'Asti 'Alasia', Araldica, Piemonte, Italy 2023 100ml 7.50  
*Fresh and lively. Crushed grapes, sherbet, Turkish delight* 75cl 51.00

Cérons, Chateau de Cérons 2018 100ml 13.00  
*Rich and sumptuous. Honey, bitter orange, saffron* 37.5cl 46.00

## PORT

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Graham's Six Grapes NV 100ml 8.50  
*Rich and spicy. Plum, black cherry, prune, raisin* 75cl 51.00

Tawny 10yo Port, Graham's NV 100ml 10.50  
*Intense and complex. Dried fruits, toffee, spice* 75cl 66.00