

# QUAGLINO'S

## DESSERT WINE

### LATE HARVEST: BALANCED & FRESH

Coteaux du Layon, Petit Metris, Loire, France 2018	100ml	7.50
<i>Late harvest Chenin Blanc. Linden, verbena, apple</i>	75cl	50.00

### FORTIFIED: RICH & GENEROUS

Maury, Mas Mudigliza, Roussillon, France 2016	100ml	8.50
<i>100% Grenache Noir. Black cherry, damson, dark chocolate</i>	75cl	57.00

### BOTRYTISED: LUSCIOUS

Tokaji Aszu 5 Puttonyos, Royal Tokaji, Hungary 2013	100ml	16.00
<i>Rich,. Orange peel, figs, cinnamon</i>	50cl	80.00

## PORT

10yrs Old Tawny Port, Graham's NV	100ml	10.50
<i>Light and Elegant; Caramel, honey, dried fruits</i>	75cl	60.00
Quinta dos Malvedos, Graham's 2006	100ml	12.00
<i>Intense and Complex; Dried fruits, toffee, spice</i>	75cl	80.00

For allergen ingredient information please ask a member of staff.  
Please note however, that despite our best efforts traces of allergens  
may be present in our dishes.

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## DESSERTS & CHEESE

Cherry & white chocolate crème brûlée, kirsch chantilly (v)

**9.00**

Peanut butter chocolate fondant, popcorn ice cream

*Allow 12 minutes*

**9.50**

Strawberry, fromage blanc & pistachio verrine, basil & crème fraîche sorbet (v)

**9.00**

Dark chocolate marquise, raspberry & rose sorbet, 23ct gold leaf

**9.25**

Compressed caramelized pineapple, mango, rum & coconut sorbet (vg)

**9.00**

Cookies & cream parfait, Manjari Namelaka & milk ice-cream (v)

**9.00**

Ice cream & sorbets – selection of the day (v)

**per scoop 3.50**

Petit Crottin artisan, celery & apple salsa, toasted almonds,  
homemade fruit & nut crackers

**12.00**

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