

# QUAGLINO'S

## DESSERT WINE

### LATE HARVEST: BALANCED & FRESH

Moscato d'Asti 'Alasia', Araldica, Piemonte, Italy 2020	100ml	7.50
<i>Fresh and lively. Crushed grapes, sherbet, Turkish delight</i>	75cl	50.00

### BOTRYTISED: LUSCIOUS & SWEET

Cérons, Chateau de Cerons 2010	100ml	13.00
<i>Rich and sumptuous. Honey, bitter orange, saffron</i>	37.5cl	45.00
Tokaji Aszu 5 Puttonyos, Royal Tokaji, Hungary 2016	100ml	16.00
<i>Luscious and rich., Orange peel, figs, cinnamon</i>	50cl	80.00

## PORT

Krohn Tawny	100ml	8.50
<i>Light and elegant. Caramel, honey, dried fruit</i>	75cl	50.00
Krohn LBV 2015	100ml	10.50
<i>Rich and robust. Blackberry, black cherry, spice</i>	75cl	60.00

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 (v)

*Allow 12 minutes*

**9.50**

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

**9.00**

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

**9.25**

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

**9.00**

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

**9.00**

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

**12.00**

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