

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

Graham's Six Grapes NV	100ml	8.50
<i>Rich and spicy. Plum, black cherry, prune, raisin</i>	75cl	50.00
Graham's Quinta dos Malvedos 2010	100ml	11.00
<i>Luscious and generous. Plum, boysenberry, sweet tobacco</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

Ginger bread crème brûlée, sugared cranberries, mascarpone cream (v)
9.75

Valrhona chocolate orange fondant, Grand Marnier, hazelnut ice cream (v)
Allow 12 minutes
12.00

Mulled apples & pears, white chocolate mousse, cinnamon crumble
10.00

Dark chocolate marquise, mango & passion fruit sorbet, 23ct gold leaf
9.75

Coconut & agarve nectar panna cotta, spiced citrus compote, lime sorbet (vg)
11.00

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

18 month aged Comté, apple & beetroot salsa, candied walnuts, seeded crackers
13.00

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