

# 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

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

## PORT

Graham's Six Grapes NV	100ml	8.50
<i>Rich and spicy. Plum, black cherry, prune, raisin</i>	75cl	50.00
Dow's Quinta do Bomfim 2010	100ml	11.00
<i>Luscious and generous. Plum, boysenberry, sweet tobacco</i>	75cl	80.00

For allergen information please ask a member of staff (traces of allergens may be present in dishes).  
Adults need around 2000 kcal a day.

Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill.

**We are a cashless venue.**

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## DESSERTS & CHEESE

Banana crème brûlée, banana tuile, crème fraîche (v) *897 kcal*

**9.75**

Valrhona chocolate orange fondant, Grand Marnier, hazelnut ice cream (v)

*713 kcal*

*Allow 12 minutes*

**12.00**

Poached rhubarb and apple, white chocolate mousse, ginger crumble *492 kcal*

**10.00**

Dark chocolate marquise, mango & passion fruit sorbet, 23ct gold leaf *598 kcal*

**9.75**

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

*356 kcal*

**11.00**

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

**per scoop 4.00**

Camembert, winter fruit compote, mini poached pear, seeded crackers *437 kcal*

**12.00**

Lemon & creme fraiche, wild flower honey, pine nut ice cream *1351 kcal*

**10.00**

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