Whitcomb's

DESSERTS

Tiramisù £12
Espresso-soaked savoiardi, layered with whipped mascarpone cream, finished with Valrhona cocoa and a dark chocolate flake

Clementine & Spiced Wine Crème Brûlée £13
Mulled wine crème brûlée with caramelised clementine, spiced apple and candied orange

Pear & Blood Orange Crémeux £12
Blood orange crémeux with pear and star anise compote, pain de Gênes, hazelnut praline and crisp caramelised buckwheat

Apple Tarte Tatin £13
Caramelised apple tarte tatin with crème fraîche ice cream, vanilla streusel and crisp vanilla wafers

Warm Valrhona Chocolate & Pistachio Fondant £14
Warm Valrhona chocolate fondant with a molten pistachio centre and Tahitian vanilla ice cream

DESSERT WINES

Château Grand-Jauga 37.5cl, Sauternes, France 2022
100ml £10 / Bottle £36

Fattoria di Basciano, Vinsanto del Chianti Rufina 37.5cl, Tuscany, Italy 2018
100ml £16 / Bottle £52

Château Suduiraut 1er Cru Classé 37.5cl, Sauternes, France 2016
Bottle £66

Dobogó Tokaji Aszú 6 Puttonyos 50cl, Tokaji, Hungary 2018
Bottle £100

Château d'Yquem 75cl, Sauternes, France 2007
Bottle £500

DESSERT COCKTAIL

Café £18
Our take on the Espresso Martini blends Courvoisier VSOP with house amari and vermouth, layered with an indulgent espresso and almond crema

Please scan the QR code for allergen and dietary information.

A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.