

# Whitcomb's

## DESSERTS

<b>Chocolate fondant</b>	10
with a rich Dulcey filling, served with praline ice cream and caramelised hazelnuts v (421 kcal)	
<b>Custard apple and lemongrass vacherin</b>	10
Mousse topped with meringue shards, spiced sable, and Manjari whipped ganache (195 kcal)	
<b>Roasted plum</b>	10
with grape and red wine gel, macaron morsels, sage-infused ice cream, and a crisp nougatine disc v (298 kcal)	
<b>Rose and blackberry cake</b>	11
Sponge layered with blackberry crèmeux, rose and blackberry sorbet, and milk crisp v (310 kcal)	
<b>Chocolate and apple cylinder</b>	11
Buckwheat and chocolate sponge with Andoa ganache, raspberries, and grapefruit jelly v (204 kcal)	

## DESSERT WINE

	<i>125ml Bottle</i>
Floralis Moscatel Oro, Torres, Catalunya, Spain 2017 50cl	32
Château Grand-Jauga, Sauternes, Bordeaux, France 2016 37.5cl	35
Vin Santo del Chianti 'Serelle', Ruffino, Tuscany, Italy 37.5cl	20 55
Château La Tour Blanche, Premier Cru Classé Sauternes, Bordeaux, France 1998	200
Château d'Yquem Sauternes, Bordeaux, France 2007	500

## FORTIFIED WINE

	<i>100ml Bottle</i>
Graham's LBV 2015	8 55
Graham's 10-Year-Old Tawny	9 60
Graham's Quinta Dos Malvedos 2009	90
Sandeman Vintage Port 1970	300



Please scan the QR code for allergen and dietary information.

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day. v Suitable for vegetarians.