

◆ THE PARLOUR ◆

DESSERT

Warm Chocolate Cake 12
raspberry, dulce de leche

Mille Feuille 12
vanilla diplomat, pepper orange

Olive Oil Cream 12
lemon-rosemary sorbet

Baked Alaska to share 21
vanilla & raspberry sorbet

Cheese Board 15

Plant based dessert is available upon request

DESSERT COCKTAIL

Bounty 15.5
*Amaretto, Grey Goose, chocolate,
coconut milk*

Toasted Dream 16
*Appleton 8yo, Cocchi di Torino,
pineapple*

Old Friend 16
*Diplomatico Reserva Exclusiva,
Benedictine, cacao blanc, coffee*

Calorie Content
Scan the QR code to find the
calorie content of each dish.



(v) = vegetarian (pb) = plant based

Please inform your server if you have any allergies or require information on ingredients used in our dishes.

◆ THE PARLOUR ◆

DESSERT WINE

	GLASS	BOTTLE
Moscato, Dindarello, Maculan, Veneto, Italy (37,5 cl) ²²	9	39
Sauternes, La Fleur d'Or, France (37,5cl) ²⁰	10	48
Pedro Ximenéz, Triana, Hidalgo La Gitana, Spain (50cl)	11	62
Tokaji Aszu '5 Puttonyos' Sauska, Hungary (50cl) ¹³	15	95
Chateau Rayne - Vigneau, Sauternes, Grand Cru Classe, France (37,5cl) ¹⁵		110
'Gold' Vidal Icewine, Niagara Inniskillin, Ontario, Canada ¹⁷ (37,5 cl) ¹³		145
Chateau Rieussec, Grand Cru Classe, France (37,5cl) ¹³		185

PORT

	GLASS	BOTTLE
Grahams LBV ¹⁷	8	55
Quinta de Ervamoira Single Quinta 10 yo Tawny	12	79
Ramos Pinto, Vintage Port ⁰⁰		125
Fonseca's Vintage 1985		240

*Please inform your server if you have any allergies or require information on ingredients used in our dishes.
There is a discretionary 14,5% service charge added to your bill all of which is distributed among staff.
All prices are inclusive of VAT.*