

ONE SQUARE

DESSERTS

Louis IX, nine layers of chocolate gâteau with a raspberry sauce <i>N</i>	8.50
Lavender parfait with poached Gariguettes strawberries, salted macadamia granola & balsamic gel <i>N</i>	8.00
Avocado cream cheese mousse, white chocolate shard with coconut ice cream & fudge	7.50
Salted caramel mousse with peanut ice cream & butterscotch sauce	7.50
Blueberry tartlet with salted honeycomb, macerated berries & basil ice-cream <i>N</i>	7.50
Selection of homemade ice-creams, sorbets or frozen yogurts	2 SCOOPS 4.00 3 SCOOPS 5.50
<i>Please ask your server for today's selection</i>	
Selection of British cheeses, grapes, candied walnuts & Peter's Yard rye crackers <i>N</i>	9.50
One Square Connoisseur Café – Speciality coffee of your choice, with our pastry chef's homemade chocolate sweet treats	6.00

DESSERT WINE

Sauternes Les Garonnelles, Lucien Lurton et Fils – <i>France</i>	PER BOTTLE 30.00
Nederburg Late Harvest – <i>South Africa</i>	PER BOTTLE 39.00
Campbells Rutherglen Muscat, Victoria – <i>Australia</i>	PER BOTTLE 45.00 PER GLASS 5.50

DESSERT COCKTAILS

8.00 each

Hot & Cold gin & tonic – <i>Sloane's gin, orange & juniper-infused cream, warm tonic water</i>
Deconstructed Bellini – <i>Absolut Vanilia vodka, white peach sorbet, Prosecco</i>
Strawberries & Cream – <i>Bacardi white rum, sugar syrup, fresh strawberries, cream float</i>

N – CONTAINS NUTS

ALLERGY ADVICE:

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request

A discretionary service charge of 10% will be added to your bill. Prices are in GBP.