

ONE SQUARE

DESSERTS

Peanut butter & banoffee macaroon <i>N</i>	7.50
Baked parsnip tart, cumin ice cream, warm vanilla custard	6.50
Pink grapefruit posset with baked rhubarb & lime meringue	8.50
Chocolate Tree chililique chocolate and orange with dacquoise biscuit & marmalade ice cream	8.00
Coconut panna cotta, hot roasted pineapple, mango <i>N</i>	7.50
Selection of homemade ice creams, sorbetts and 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 selection of Chocolate Tree petit fours	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.