

~ **DESSERTS** ~

White Chocolate Millefeuille £10  
Thin white chocolate layers filled with soft peak  
whipped cream and fresh raspberries

Vacherin of roasted peaches & Elderflower £10

Baked American cheesecake\* £10  
Strawberry coulis

Key Lime pie\* £10

Honeycomb ice-cream with sesame seed tuile\* £9

Dark chocolate bar £12  
64% dark chocolate mousse, chocolate cremeux and  
almond praline, served with coconut sorbet

Milestone rice pudding\* £9  
Sweetened vanilla rice folded into Chantilly cream  
with salted caramel and candied nuts

Selection of ice-creams and sorbets £8  
(Choice of 3 scoops)

The Milestone quartet of desserts\* £16  
(For two to share)

Selection of 6 British artisan cheese £12  
Fennel seed crackers and pear chutney



\* We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce.

If you are allergic to any food products, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.

\* Bea Tollman's Dishes