

almeida
restaurant
and bar
dessert menu

Valrhona extra bitter chocolate soufflé, salt caramel ice cream (20mins)
Muscat de Rivevaltes, Câteau de Jau 5.95

Glazed passion fruit tart, coconut sorbet
Muscat de Rivevaltes, Câteau de Jau 5.95

Crème brûlée à la vanille, warm maderine
Sauternes, Câteau de Sautures 9.00

White chocolate mousse with raspberries and lemon shortbread
Pineau des Charentes, Plessis 5.95

Poached rhubarb in Moscato, yoghurt pannacotta
Sauternes, Câteau de Sautures 9.00

Apple tart tatin, crème fraîche (20mins)
Pineau des Charentes, Plessis 5.95

Selection of homemade ice creams and sorbets

Cheese

Epaisse or Pont l'Évêque, toasted fig bread, artisan honey
Tawny Port, 10 year old Graham's 7.95

French Fermier cheese selected from the trolley
+ 4.50
Câteau Vieux Clos, Saint Emilion Grand Cru 10.00

Your bill will be left open for you to leave gratuity at your discretion.

For groups of 8 people or more a discretionary service charge
of 12.5% will be added.

Almeida complies with the hospitality industry's voluntary code of practice.
Prices include VAT at 15% per cent.

