

DESSERTS



Denotes a favourite recipe of Bea Tollman, our Founder and President.

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 
Blackberry compote

BEA TOLLMAN'S RICE PUDDING
Candied nuts, salted caramel sauce

STICKY TOFFEE PUDDING 
Sticky dates, butterscotch sauce, Earl Grey ice cream

CHAI SPICED PANNACOTTA
Dark chocolate crumble, blackberry compote, chocolate tuile

11

CHEESE

Selection of Neal's Yard Dairy cheeses; number one supplier of farmhouse cheese in the UK

STICHELTON

Slightly acidic and toasty flavours with soft and creamy texture. Raw cows' milk.

ISLE OF MULL CHEDDAR

A rich and savoury, full-flavoured Scottish Cheddar, drier in texture. Raw cows' milk.

SINODUN HILL

Delicate and red-fruit flavour, pleasantly light, almost whipped texture. Raw goats' milk.

RISELEY

Bold and savoury flavours with a rich paste texture. Thermised sheeps' milk.

BARON BIGOD

A Brie-style cheese with a crumbly texture at the core, and a silky breakdown at the rind. Raw cows' milk.

Selection of three cheeses

12

Selection of four cheeses

16

Selection of five cheeses

20

All served with homemade chutney, grapes, celery and biscuits.

Our chefs will be happy to create a selection of dishes, especially for our diabetic guests.

Please place your electronic devices on silent. We only use free range eggs and are committed to using sustainable fisheries for our fish supplies. All of our meat is sourced from Aubrey Allen, holders of the Royal Warrant. Our fish is locally sourced from Billingsgate market. Prices include VAT at the current standard rate. A service charge of 12.5% will be added to your final bill. If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes. Food prepared in our kitchen may contain traces of the following ingredients: milk, eggs, wheat, peanuts and tree nuts.

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