

DESSERTS

7.25

WHEELER'S BITTER CHOCOLATE MOUSSE

Chantilly cream, hazelnut praline

SHERRY TRIFLE WALLY LADD*

Toasted almonds & pistachio

MR WHITE'S RICE PUDDING*

Armagnac soaked prunes d'Agen

VANILLA CAMBRIDGE BURNT CREAM

The original recipe from Trinity College,
dating back to 1630, fresh raspberries

BOX TREE'S BREAD & BUTTER PUDDING

Vanilla ice cream

BANANA ETON MESS

SELECTION OF FINE CHEESES

Vintage Stilton, mature Cheddar & ripe Brie -
as the great Perry-Smith said; 'you only need three cheeses'

COFFEE

Espresso | Double Espresso | Latte | Cappucino | Flat White
Americano | Macchiato

TEA

Selection of Teas

Please ask your server for a full list of drinks available

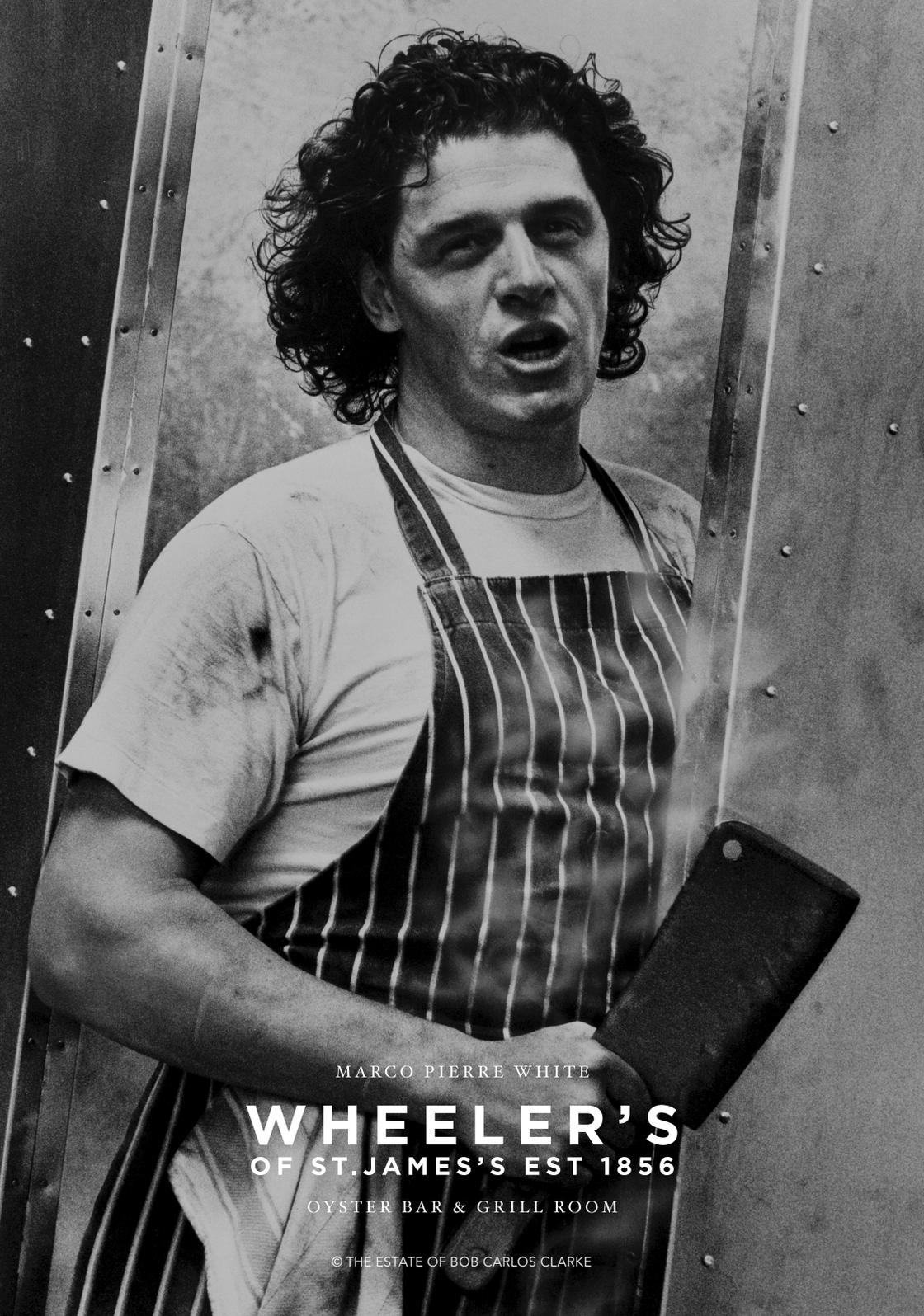
MARCO PIERRE WHITE

WHEELER'S
OF ST. JAMES'S EST 1856

OYSTER BAR & GRILL ROOM

A discretionary 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

**Some of our dishes contain alcohol - please ask a team member for further details.*



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