

Gelato, sorbet selection	6
Lemon posset	7
Strawberry, pine nut, panna cotta	7
White chocolate semi-freddo, cherry, pistachio	7
Peanut butter cheesecake	7
Cinnamon doughnuts	8
Salted chocolate caramel tart	8
Cheese: any three	9

Carboncino — a delicate, fully-ashed mixed milk cheese from Piedmont. Creamy, with just a hint of 'goatiness' and a yielding texture

Blu Bottera – a cow's milk cheese which is lighter and creamier than most blue cheeses. The flavour of this blue cheese is balanced by its delicate and creamy texture

Pecorino Infossa – a sheep's milk cheese, matured in a cave (infossa) with a strong, lasting taste

Robiola Pura Capra – a goat's cheese that has a light acidic taste and is much creamier than usual Robiola

Please let us know if you have any allergies or require information on ingredients used in our dishes





DESSERT WINE

		75ml	375ml
Dindarello Moscato Macula	n 12	6.5	32.0
			. =00 1
			l 500ml
Warres Otima Tawny Port		7.0) 45.0
GRAPPA		AMARO	
			All at 8.0
Grappa di Pere	9.0	Averna	
Grappa di Torcolato	10.0	Ramazzotti	
Grappa di Tignanello	10.0	Cynar	
Grappa di Sassiccaia	11.0	Montenegro	
		Fernet Branca	
		Branca Menta	
COGNAC & ARMAGNAC		LIQUEUR	All at 7.50
Remy Martin V.S.O.P	9.0	Limoncello	
•		Sambuca	

All our spirits are served as 50ml double measures; single measures are available on request

Cointreau Amaretto Frangelico