

Gelato, sorbet selection	5
Lemon posset	6
Strawberry panna cotta	6
Lemon, cherry cheese cake (gluten free)	
White chocolate semi-freddo	6
Cinnamon doughnuts, Amedei chocolate	
Salted chocolate caramel tart	
Cheese: any three	9

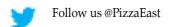
Carboncino — a delicate, fully-ashed mixed milk cheese from Piedmont. Creamy, with just a hint of 'goatiness' and a yielding texture

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





75ml 375ml

32 O

65

DESSERT WINE

Dindarello Moscato Maculan 12

Courvoisier Exclusif VSOP

Courvoisier XO

Dindarello Moscato Macul	6.5 32.0	
I Capitelli Anselmi, Veneto, Italy 08		8.5 45.0
Aleatico, A mano, Puglia, Italy 09 Warres Otima Tawny Port		75ml 500ml 6.5 40.0 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		Limoncello All at 7.50

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

7.50

18.0

Sambuca

Cointreau Amaretto Frangelico