

Gelato, sorbet selection	5
Lemon posset	6
Apple, blackberry compot	6
Banana cake	6
Plum and limoncello tart	6
Cinnamon doughnuts, Amedei chocolate	6
Salted chocolate caramel tart	7
Cheese: any three	9

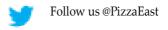
Carboncino — a delicate, fully-ashed mixed milk cheese from Piedmont. Creamy, with just a hint of 'goatiness' and a yielding texture

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

Dindarello Moscato Maculan 12	75ml 6.5	375ml 32.0
Aleatico, A mano, Puglia, Italy 09 Warres Otima Tawny Port	75ml 6.5 7.0	500ml 40.0 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 Bran	ca
		Branca Men	ita

COGNAC & ARMAGNAC		LIQUEUR All at 7.50
		Limoncello
Remy Martin V.S.O.P	8.5	Sambuca
Courvoisier XO	18.0	Cointreau
		Amaretto
		Frangelico

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