



Desserts

Amaretto Tiramisu ~ 10

Vanilla and Rum Panna Cotta, Poached Quince, Candied Walnuts ~ 12

70% Dark Chocolate Mousse, Pistachio Praline, Salted Cream ~ 12

Blood Orange Sorbet, Chilled Campari ~ 7

Robiola Tre Latti ~ 13

House Gelato & Sorbet Selection ~ 10

Choice of three flavours

Affogato ~ 7

Dessert Wines

	75ml	Bottle
2023 Massolino Moscato D'asti <i>Piedmont, Italy</i> Honeyed Apricots, Juicy Melon	9	60
2016 Fèlsina Berardenga Vin Santo Chianti Classico <i>Tuscany, Italy</i> Toasty Nuances, Dried Fruit, Sweet	25	120
2022 Braida Brachetto D'acqui <i>Piedmont, Italy</i> Fizzy, Red Fruits, Sweet		35
2021 Domaine De Grange Neuve Monbazillac <i>Bergerac, France</i> Luscious, Honeyed, Bitter Orange	9	47

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens. Kindly note that due to seasonality, menu items may vary slightly.

A discretionary optional service charge of 15% will be applied to your bill.