



Desserts

Amaretto Tiramisu ~ 10

2017 Felsina Berardenga Vin Santo Chianti Classico (75ml) ~ 27

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

2024 Massolino Moscato d'Asti (75ml) ~ 9

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

2020 Ferreira Late Bottled Vintage Port (50ml) ~ 8

Blood Orange Sorbet, Chilled Campari ~ 7

2021 Domaine De Grange Neuve Monbazillac (75ml) ~ 9

Robiola Tre Latti ~ 13

2005 Chateau Laville Sauternes (75ml) ~ 18

Affogato ~ 7

Justino's 5 Years Old Fine Rich Reserve Madeira (50ml) ~ 7

House Gelato & Sorbet Selection ~ 10

Choice of three flavours

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.