

DOLCI

Tiramisù	8
<i>Savoiardi Sponge, Coffee Jelly & Mascarpone Cream</i>	
Including wine pairing 50ml:	22
<i>Vin Santo del Chianti Classico, Isole e Olena</i>	
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Chocolate Bomba	9
<i>With Salted Caramel</i>	
Including wine pairing 50ml:	22.50
<i>Passito di Pantelleria, Donnafugata</i>	
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Piña Colada Crunch	8
<i>With Malibu Infused Pineapple & Lime Oat Crème Fraîche</i>	
Including wine pairing 50ml:	18
<i>Moscato Rosa, Franz Haas (Vegan)</i>	
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Chilled Cheesecake Soufflé	9
<i>With Fresh Strawberries & Hibiscus Coulis</i>	
Including wine pairing 50ml:	24
<i>Recioto della Valpolicella, Nicolis</i>	
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Cheese Board (3/5 Cheeses)	10/15
<i>With Homemade Cheese Biscuits and Jam</i>	
Including wine pairing 50ml:	21/26
<i>Muffato Della Sala, Antinori</i>	
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Affogato	6.50
<i>A Scoop of Vanilla Icecream topped with Italian Espresso</i>	
Including shot of Amaretto (25ml)	10.50
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Homemade Ice Creams and Sorbets	6
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Canto's Petit Fours	8
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If you have any intolerance or specific diet, please notify the waiter for guidance.
A 15% discretionary service charge will be added to your bill.

SWEET WINES

	grape	year	75ml	bottle
Muffato della Sala <i>Umbria</i>	<i>Sauv Blanc/ Grechetto/ others</i>	2013	15.75	95.00 500ml
Recioto della Valpolicella, Nicolis <i>Veneto</i>	<i>Corvina / Rondinella / Molinara / Dindarella</i>	2015	15.00	90.00 500ml
Moscato Rosa, Franz Haas <i>Alto Adige</i>	<i>Moscato Rosa</i>	2017	20.50	95.00 375ml
Passito Di Pantelleria, Donnafugata <i>Sicily</i>	<i>Zibibbo</i>	2019	19.50	96.00 375ml
Vin Santo del Chianti, Isole e Olena <i>Tuscany</i>	<i>52% Trebbiano 48% Malvasia</i>	2009	20.00	98.00 375ml

PORT

	grape	year	75ml	bottle
Taylor's LBV <i>Porto</i>	<i>port blend</i>	2013	6.00	40.00
Offley 10yr old Tawny Port <i>Porto</i>	<i>port blend</i>	NV		55.00

50ml

COGNAC, CALVADOS & ARMAGNAC

10.00	Courvoisier VS
10.00	Calvados Magloire
11.00	Vecchia Romagna Riserva 10yr
11.00	Hennessy VS
12.00	Remy Martin VSOP Mature Cask
12.00	Clos Martin VSOP Armagnac
14.00	Courvoisier XO
20.00	Remy Martin XO
22.00	Hennessy XO

50ml

AMARI & GRAPPA

7.50	Amaro Montenegro
7.50	Jägermeister
7.50	Amaro Averna
8.00	Grappa Bassano Classica
11.00	Amaro del Capo
17.00	Grappa Po' di Poli Morbida (Moscato)
17.00	Grappa Po' di Poli Secca (Merlot)
16.00	Antinori Grappa di Tignanello
31.00	Grappa Poli Barrique

drinks

COFFEE

2.75 / Espresso,
3.50 single / double

2.85 / Macchiato,
3.60 single / double

3.95 Mocha

3.95 Cappuccino

3.95 Latte

3.95 Flat White

3.95 Hot chocolate

*Oat and Soy Milk also available

* We use Pedigree Guernseys Estate Dairy fresh Milk

INFUSION

3.90 Jasmine Pearls

3.20 English Breakfast

3.20 Decaf English Breakfast

3.00 Organic Chamomile

3.00 Red Berry & Hibiscus

3.20 Moroccan Mint

3.00 Classic Earl Grey
