

DOLCI

With 50ml
pairing wine

Tiramisù

Savoirdi Sponge

Coffee Jelly & Mascarpone Cream

8

18

wine pairing:

Solalto, Fattoria Le Pupille

Chocolate Bomba

With Salted Caramel

9

19.5

wine pairing:

Recioto della Valpolicella, Nicolis

Vegan Carrot Cake

with Walnuts & Coconut Sorbet

8

18

wine pairing:

Moscato Rosa, Franz Haas (Vegan)

Homemade Ice Creams and Sorbets

6

Cheese Board (3/5 Cheeses)

wine pairing:

10 / 15

21 / 26

Muffato Della Sala, Antinori

If you have any intolerance or specific diet, please notify the waiter for guidance.
A 12.5% 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
Suavia Recioto di Soave 'Acinatum' <i>Veneto</i>	<i>Garganega</i>	2013	16.70	76.00 375ml
Recioto della Valpolicella, Nicolis <i>Veneto</i>	<i>Corvina / Rondinella / Molinara / Dindarella</i>	2015	15.00	90.00 500ml
Aleatico Passito, Masseria li Veli <i>Puglia</i>	<i>Aleatico</i>	2008	15.75	95.00 500ml
Solalto, Fattoria Le Pupille <i>Toscana</i>	<i>Sauvignon / Semillon / Traminer</i>	2012	11.90	52.00 375ml
Moscato Rosa, Franz Haas <i>Alto Adige</i>	<i>Moscato Rosa</i>	2017	20.50	95.00 375ml
Don PX Convento Seleccion Bodegas Toro Albala <i>Andalucia</i>	<i>Pedro Ximenez</i>	1946	NA	350.00 750ml
Château Climens 1^{ER} Cru Sauternes-Barsac <i>Bordeaux</i>	<i>Semillon</i>	1997	20.00	180.00 750ml
Château Rieussec 1^{ER} Cru Sauternes <i>Sauterns</i>	<i>Sauvignon/ Semillon</i>	2010	NA	170.00 750ml

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PORT

	grape	year	75ml	bottle
Taylor's LBV <i>Porto,</i>	<i>port blend</i>	2013	6.00	40.00
Sandeman Fine white Port <i>Porto</i>	<i>port blend</i>	NV		34.00
Offley 10yr old Tawny Port <i>Porto</i>	<i>port blend</i>	NV		55.00
Quinta do Infantado <i>Porto</i>	<i>port blend</i>	2011		103.00

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50ml

COGNAC, CALVADOS & ARMAGNAC

10.00	Courvoisier VS
13.00	Hennessy Fine de Cognac
12.00	Janneau Armagnac VSOP
10.00	Calvados Magloire
22.00	Hennessy XO
14.00	Courvoisier XO
18.00	Janneau XO
20.00	Remy Martin XO
12.00	Remy Martin VSOP Mature Cask
11.00	Hennessy VS

50ml

AMARI & GRAPPA

7.50	Amaro Montenegro
8.00	Fernet Branca
6.50	Jägermeister
7.50	Amaro Averna
10.00	Wild Mirto
8.00	Grappa Bassano Classica
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

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drinks

COFFEE

2.65 / Espresso,
3.35 single / double

2.65 / Macchiato,
3.35 single / double

3.75 Mocha

3.50 Cappuccino

3.50 Latte

3.25 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

3.00 Jade Tips Green Tea

3.20 Moroccan Mint

3.00 Classic Earl Grey

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