

DOLCI DESSERTS

LA TORTA DEL MILIONARIO

Dark Chocolate, Drunken Cherry, Salted Caramel and Wild Berry Compote Tart
served with Creme Fraiche and Homemade Hazelnut Praline

£ 11

recommended with



"Synphonie de Novembre" Jurançon Moelleux Jurançon 2015, DOMAINE CAUHAPÉ, France £ 21

TIRAMISU CLASSICO CON GELATO AL CAFFÈ

Classic Tiramisu with Coffee Ice Cream

£ 8

recommended with



"Schweizer" Moscato Rosa, Franz Haas, Alto Adige, Italy £ 24

PANNA COTTA ALLA VANIGLIA CON GRANITA DI MELA VERDE

Vanilla Panna Cotta with Green Apple Granita

£ 8

recommended with



Moscato d'Asti "Nivole", Michele Chiarlo, Piedmont, Italy £ 15

TORTA AL LIMONE DI AMALFI

Amalfi Lemon Tart

£ 8

recommended with



Luxardo Limoncello £ 7

MACEDONIA

Selection of seasonal fruits and berries

£ 8

recommended with



Taittinger Brut Réserve, NV, France £ 15

TORTA AL LIME E OLIO D'OLIVA

Lime and Olive-Oil Cake with Raspberry Puree and Lemon Curd

£ 8

recommended with



"Synphonie de Novembre" Jurançon Moelleux Jurançon 2015, DOMAINE CAUHAPÉ, France £ 21

SELEZIONE DI FORMAGGI

Cheese Board Selection

Choice of 3 for £ 8 | Choice of 5 for £ 14 | Choice of 7 for £ 19

recommended with



GRAHAM'S 20Yrs Tawny Port NV, Douro Valley, Portugal £ 14

SELEZIONE DI GELATI E SORBETTI

Selection of Ice Cream and Sorbets

Choice of 1 for £ 3 | Choice of 2 for £ 5 | Choice of 3 for £ 8

recommended with



Moscato d'Asti "Nivole", Michele Chiarlo, Piedmont, Italy £ 15

DIGESTIVES

Averna Italy 29%	£ 7
Fernet Branca Italy 39%	£ 8
Montenegro Italy 23%	£ 7
Ramazzotti Italy 30%	£ 6

COGNAC

Frapin VSOP Grande Champagne Cognac 40%	£ 15
H by Hine VSOP 40%	£ 10
Frapin Chateau de Fontpinot XO 40%	£ 25
Frapin VIP XO 40%	£ 30
OHine Antique XO Premier Cru 40%	£ 27
Remy Martin XO Excellence 40%	£ 28

HORS D'AGE/RARE

A de Fussigny 1988 43%	£ 56
Delamain Très Venerable Grande Champagne 43%	£ 58

ARMAGNAC

Baron de Sigognac 10yrs 40%	£ 11
Baron de Sigognac 25yrs Decanter 40%	£ 26

BRANDY

Brandy 23Yrs 1994 Villa Zarri Italy 45%	£ 23
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PISCO

La Diablata Pisco Acholado Peru 40%	£ 10
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GRAPPA

Nonino Grappa Picolit Friuli 45%	£ 28
Nonino Grappa Chardonnay Friuli 45%	£ 9

ITALIAN LIQUEURS

Bepi Tosolini Amaretto Saliza 28%	£ 8
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TEAS

THÉ VERT FUJI-YAMA / Japan Green Tea	£ 5
CEYLAN / Sri Lanka Orange Pekoe Black Tea	£ 5
DARJEELING HIMALAYA / India Black Tea	£ 5
FRENCH BREAKFAST TEA / Black Tea	£ 5
EMPEREUR CHEN-NUNG / China Black Tea	£ 5
ROUGE MÉTIS / South Africa Roiboos Tea	£ 5
MARCO POLO / Black Tea	£ 6
MILKY BLUE / China Blue Tea	£ 6
CHAMOMILLA Wild / Chamomile	£ 5
MENTHA PIPERITA / Peppermint	£ 5
VERBENA CITRODORA Vervain	£ 5

Wines served at 125ml. Spirits served at 50ml (25ml on request).
Champagne and sparkling 125ml.

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free. A discretionary 12.5% service charge will be added to your final bill. If you have any food or drink allergies or intolerances, please speak to a member of our staff before ordering. All prices are inclusive of VAT.