

DOLCE £8.50

suggested dessert wines are served at 75ml

poached apricot, ricotta, almond

Château Rayau, Cadillac, Bordeaux, France 2011 £5.50

chocolate mousse, cherries, pistachio

Inniskillin, Cabernet Franc Ice Wine, Niagara, Canada 2014 £25

lemon tart

Recioto di Soave 'Colombare', Pieropan, Veneto, Italy 2010 £12

savarin, peaches, lemon balm

Hattingley Valley 'White Admiral', Hampshire, England £10.00

tiramisu

Recioto de la Valpolicella, Allegrini, Veneto, Italy 2012 £13

gelati

chocolate, banana, nutmeg, vanilla, chocolate & mint

sorbetti

grapefruit, strawberry, yoghurt

2 scoops £4

3 scoops £6

english & italian artisan cheese £16

Banyuls Rimage, Cornet & Cie, Roussillon, France 2013 £7

If you have any dietary requirements, or require any details on allergens within our dishes, please ask one of the team.

If you are happy with the food and service, we suggest a 12.5% gratuity.

If the service wasn't up to scratch, don't pay for it (but do let us know what we could do better).