

## DOLCE



### tiramisu £15

*Moscatel Sherry, Lustau, Jerez, NV  
£8.50*

### rhubarb & custard trifle £10 toasted pine nuts

*Chateau Suduiraut, Sauternes,  
France, 2013 £18.50*

### hot chocolate mousse £11

orange marmalade ice cream  
*Alta Alella, Dolc Mataro, Catalunya,  
Spain, 2019 £13.50*

### white wine poached pear £10 raspberries & lime

*Castera 'Caubeigt', Jurancon, France  
2018 £11.50*

### apple tarte tatin for two £30 vanilla gelati

*Donnafugata 'Ben Rye', Passito di  
Pantelleria, Italy, 2018 £20*

or

*Chateau d'Yquem, Sauternes, France,  
2008 £50*

### cheese board £20

selection of English cheeses,  
crackers, celery, grapes,  
pear & chocolate chutney  
*Niepoort, Late Bottled Vintage Port,  
2014 £9.50*



## GELATI & SORBETTI

3 scoops £10



### gelati

vanilla  
chocolate  
pistachio  
strawberry  
honeycomb



### sorbetti

lemon  
apple  
raspberry  
blackcurrant



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 was not up to scratch, don't pay for it (but do let us know what we could do better)