



DOLCE

nectarine tart to share, nectarine sorbet, toasted almonds £26
Donnafugata 'Ben Rye', Passito di Pantelleria, Italy, 2022 £20

Islands Single Estate 75% chocolate marquise, aged balsamic & milk ice cream £15
Alta Alella 'Dolc Mataro,' Tiana, Spain, Mataro, 2021, £13.50

Westcombe ricotta & lemon cake, roasted Victoria plum & almonds £15
Exton Park 'Demi-Sec,' Hampshire, England, NV, £12.50

tiramisu, £15
Lustau 'Emilin', Moscatel, Sherry, Jerez, NV £8.50

British & Italian cheese board, quince, honeycomb, seasonal chutney, crackers £20
Familia Deicas, Licor de Tannat, Uruguay, 2020 £11

gelati 3 scoops, cherries & clotted cream, honeycomb, strawberries & cream £10
Kracher, beerenauslese, Burgenland, Austria, 2021 £14.50

sorbetti 3 scoops, raspberry, blackcurrant, blood orange £10
Exton Park 'Demi-Sec,' Hampshire, England, NV £12

affogato classico, espresso, vanilla gelato, amaretto, frangelico £10

madeleines, Amalfi lemon curd, ½ dozen £8 dozen £16
Doisy Daene, Sauternes, France, 2009, £17.00
or
Chateau d'Yquem, Sauternes, France, 2003 £65.00

Please be aware that due to our products being made, served and displayed in an environment where allergens are present, this will result in a risk of cross contamination, therefore we cannot guarantee anything is 'free from'.
If you are happy with the food and service a 13.5% gratuity is suggested, which is shared, in full, with the whole team involved in creating your experience. If the service wasn't up to scratch, don't pay for it, (but do let us know what we could do better).