



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, English apricot & 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
Pieropan, Recioto di Soave, Italy, 2020 £18.50

sorbetti 3 scoops, raspberry, blackcurrant, blood orange £10
Ceretto, Moscato d'Asti, Piedmont, Italy, 2023 £10

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

If you have any other dietary requirements, or require further details on allergens, please ask one of our team.

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).