

Hai Cenato ?

By Jason Atherton and Paul Hood

Desserts

Mascarpone, espresso, chocolate semifreddo, hazelnut syrup	6.5
Baked 70% chocolate $\frac{1}{3}$ coffee fondant, creme fraiche, puffed rice $\frac{1}{3}$ butterscotch	7.5
Amalfi lemon tart, citrus yoghurt sorbet	6.5
Warm brioche, salted caramel gelato sandwich	6.5
Carrot, mascarpone $\frac{1}{3}$ almond cake, creme fraiche gelato	5.5
Pecorino Sardo, Gorgonzola Dolce, mostarda di cremona	8.5

Cone of Gelato from the Deli Counter 3.5

Orange $\frac{1}{3}$ chocolate	Creme fraiche
Vanilla	Chocolate
Salted caramel	Blood orange

Sweet wines <i>by glass</i>	100ml	Nardini Grappa Bianca	10.5
Moscato d'Asti, Sarraco (<i>sparkling</i>)	6.5	Tosolini Grappa di Moscato	12
Jurancon Clos Lapeyre Moeilieux	7	Nardini Grappa Riserva	14
De Bartoli, Marsala Vigna la Miccia	16.5	Capovill Grappa di Marlot 2009	16
		Limoncello Luxardo	6

*Please inform your server of any allergies or dietary requirements. Our kitchen uses nuts $\frac{1}{3}$ regrettably we cannot guarantee that any of our dishes are completely free of traces. All prices include VAT, a discretionary 12.5% service charge will be added to your bill.