

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 or sorbets from the Deli Counter 3.5

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

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 Moeilleux	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.