

# Hai Cenato ?

By Jason Atherton and Paul Hood

## DESSERTS

English wild berry parfait, balsamic, poached berries	7.5
Baked 70% chocolate & coffee fondant, puffed rice & butterscotch, cappuccino gelato	8.-
Warm brioche, salted caramel gelato sandwich	7.5
White chocolate & vanilla panna cotta, Sicilian blood orange	7.5

## CONE OF GELATO OR SORBET 3.5

Vanilla	Raspberry
Chocolate hazelnut	Strawberry
Cappuccino	Mandarin

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Sweet Wines <b>by glass</b>	<b>100ml</b>	Nardini Grappa Bianca	10.5
Moscato dAsti, Sarraco		Tosolini Grappa di Moscato	12.-
<b>(sparkling)</b>	6.5	Nardini Grappa Riserva	14.-
Jurancon Clos Lapeyre Moelleux	7.-	Grappa di Marlot 2009	16.-
De Bartoli, Marsala Vigna la Miccia	16.5	Limoncello Luxardo	6.-

\*Please inform your server of any allergies or dietary requirements. Our kitchen uses nuts & 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.