

Hai Cenato ?

By Jason Atherton and Paul Hood

DESSERTS

Warm brioche, salted caramel gelato sandwich	7.5
Baked 70% chocolate & coffee fondant, puffed rice & butterscotch, white chocolate & coffee gelato	8.5
Amalfi lemon curd tart, citrus sorbet	8.-
White chocolate & vanilla panna cotta, poached Yorkshire rhubarb, crushed meringue, toasted marshmallow (to share)	11.5

CONE OF GELATO OR SORBET 3.5

Vanilla	Raspberry
White chocolate & coffee	Strawberry
Salted caramel	Passion fruit

Sweet Wines by glass	100ml	Nardini Grappa Bianca	10.5
Moscato dAsti, Sarraco		Tosolini Grappa di Moscato	12.-
(sparkling)	6.5	Nardini Grappa Riserva	14.-
De Bartoli, Marsala Vigna la Miccia		Grappa di Marlot 2009	16.-
	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.