

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, vanilla gelato	8.5
Amalfi lemon curd tart, citrus sorbet	8.-
White chocolate & vanilla panna cotta, poached Kirkenel orchard strawberries, crushed meringue, toasted marshmallow (to share)	11.5

CONE OF GELATO OR SORBET 3.5

Vanilla	Raspberry
Salted caramel	Strawberry
	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.