

# Hai Cenato ?

By Jason Atherton and Paul Hood

## DESSERTS

Warm brioche, salted caramel gelato sandwich <b>Gluten, Dairy, Egg</b>	7.5
Baked 70% chocolate & coffee fondant, puffed rice & butterscotch, vanilla gelato <b>Gluten, Dairy, Egg</b>	8.5
Amalfi lemon curd tart, citrus sorbet <b>Gluten, Dairy</b>	8.-
White chocolate & vanilla panna cotta, poached Kirkenel orchard strawberries, crushed meringue, toasted marshmallow (to share) <b>Dairy, Egg</b>	11.5

**CONE OF GELATO OR SORBET 3.5**

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Vanilla  
**Dairy, Egg**

Raspberry

Salted caramel  
**Dairy, Egg**

Strawberry

Passion fruit

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