



DOLCE

apple tart tatin to share, £26
vanilla gelati, pouring cream

Donnafugata 'Ben Rye', Passito di Pantelleria, Italy, 2022 £20

buttermilk pannacotta, £12
rhubarb, ginger, oats

Pieropan, Recioto di Soave, Italy, 2020 £18.50

tiramisu, £15

Lustau 'Emilin', Moscatel, Sherry, Jerez, NV £8.50

Islands Single Estate 75% chocolate tart, £15
Greenhouse mint cream

Alta Alella, Dolc Mataro, Catalunya, Spain, 2021 £13.50

British & Italian cheese board, £20
seasonal chutney, crackers

Familia Deicas, Licor de Tannat, Uruguay, 2020 £11

gelati, 3 scoops, £10

cherries & clotted cream, honeycomb, strawberries & cream

Pieropan, Recioto di Soave, Italy, 2020 £18.50

sorbetti, 3 scoops, £10

raspberry, blackcurrant, blood orange

Ceretto, Moscato d'Asti, Piedmont, Italy, 2023 £10

affogato classico, £10

espresso, vanilla gelato, amaretto, frangelico

madeleines,

Amalfi lemon curd

½ dozen £8 dozen £16

Rieussec, Sauternes, France, 2008 £17.50

or

Chateau d'Yquem, Sauternes, France, 1997 £65.00

If you have any dietary requirements, or require further details on allergens, please ask one of our team.

If you are happy with the food and service a 13.5% gratuity is suggested, which is shared, in full, with the whole team involved in creating your experience. If the service wasn't up to scratch, don't pay for it, (but do let us know what we could do better).