



DOLCE

apple tart tatin to share, £26
vanilla gelati, pouring cream
Rieussec, Sauternes, France, 2008 £17.50

Islands Single Estate 75% chocolate tart, £15
vanilla cream, poached clementine
Alta Alella, Dolc Mataro, Catalunya, Spain, 2019 £13.50

tiramisu, £15
Lustau 'San Emilio', Pedro Ximenes, Sherry, Jerez, NV £8.50

caramelised Williams pear, £15
Tahitian vanilla cream, pistachio
Pieropan, Recioto di Soave, Italy, 2018 £18.50

British & Italian cheese board, £20
seasonal chutney, crackers
Familia Deicas 'Licor de Tanna't, Uruguay, 2018 £11

gelati, 3 scoops, £10
cherries & clotted cream, honeycomb, strawberries & cream
Pieropan, Recioto di Soave, Italy, 2018 £18.50

sorbetti, 3 scoops, £10
raspberry, mango, coconut
Ceretto, Moscato d'Asti, Piedmont, Italy, 2022 £10

affogato classico, £10
espresso, vanilla gelato, amaretto, frangelico

madeleines,
Amalfi lemon curd
½ dozen £8 dozen £16
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 12.5% 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).