

## *dolci*

SUMMER PUDDING, VALPOLICELLA & CRÈME FRÂICHE 6.95

PANNACOTTA WITH GRAPPA AND ENGLISH RASPBERRIES 7.95

PEACH & RED WINE 7.50

ALMOND & STRAWBERRY TART 5.50

CHOCOLATE ESPRESSO TART 6.95

BAKED RICE WITH PRUNES (FOR 2) 14.50

AFFOGATO – VANILLA ICE CREAM WITH ESPRESSO 4.50

SELECTION OF GELATI 4.50

SELECTION OF SORBETTI 4.50

## *caffé e tè*

ESPRESSO, CAPPUCCINO OR LATTE 2.40

DOUBLE ESPRESSO 2.80

ESPRESSO CORRETTO CON GRAPPA 4.50

IRISH COFFEE 6.50

EARL GREY OR ENGLISH BREAKFAST 2.20

CAMOMILE, GREEN OR FRESH MINT TEA 2.20

ALL PRICES INCLUDE VAT. A 12.5% OPTIONAL GRATUITY WILL BE ADDED TO YOUR BILL, WHICH IS SHARED AMONGST ALL THE STAFF. ALL OUR DISHES ARE FRESHLY PREPARED IN OUR KITCHEN THEREFORE MAY CONTAIN TRACES OF NUTS. PLEASE LET US KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS AND WE WILL DO ALL WE CAN TO ASSIST YOU. BUON APPETITO!

## *dessert Wines*

50ML GLASS

50CL BOTTLE

MOSCATO DI PANTELLERIA ~ PELLEGRINO 5.75 30.00

INTENSE & FRUITY AROMA. HINTS OF APPLE, PEACHES & APRICOTS.

A GOOD ACIDITY TO BALANCE THE NATURAL SWEETNESS

PASSITO DI PANTELLERIA ~ PELLEGRINO 5.95 35.50

GREAT WITH CHEESE. MADE WITH AT LEAST 20% NATURALLY DRIED GRAPES.

COMPLEX & ELEGANT IN STYLE

## *grappa*

FROM 5.00

WE HAVE A SELECTION OF GRAPPA AVAILABLE, PLEASE ASK A TEAM MEMBER FOR TODAY'S SPECIALTY

## *cognac - ports - liqueurs*

REMY MARTIN VSOP	25ML	6.00
XO HENNESSEY	25ML	10.95
RUBY PORT	50ML	5.00
TAYLOR'S VINTAGE PORT 2000	50ML	10.95
SAMBUCA	25ML	5.00
AMARETTO DI SARONNO OR LIMONCELLO	25ML	5.00
STREGA OR BAILEYS	25ML	5.00
AMARO, FERNET OR AVERNA	25ML	5.00