

DOLCI

CANNOLO SICILIANO £7.50

Ricotta, chocolate, pistachio

MINI CHOCOLATE TRUFFLES (GF, V) £5.50

With liquid salted caramel centre

TIRAMISU £8

Marsala egg, whipped cream, lady fingers, coffee, cocoa powder

PIZZA NUTELLA (GFO) £12

Pizza base, chocolate & hazelnut cream, berries compôte

 **FORMAGGI (GFOA)** £14 

Selection of Italian Cheeses, mixed crackers, seasonal chutney, grapes, celery, apple

CHOCOLATE BROWNIE (GF, VGOA, V) £8.50

Chocolate flaked bar, vanilla ice cream

RUM BABA (V) £8.50

Sponge soaked with rum syrup, chantilly cream, freeze dried raspberries

AFFOGATO AL CAFFÈ (V, GF) £7.50

Espresso, chocolate flaked bar, vanilla ice cream

AMALFI SUNDAE (GF) £10

Lemon sorbet, whipped mascarpone, cream, lemon gel, sugared lemon thyme

(Add: limoncello shot for £2)

MANGO PANNA COTTA (GF) £8

Mango & mint salsa, biscuit

GELATO & SORBETTI

(Two Scoops) £6.50

DOLCE ICE CREAM (GFO, V)

Chocolate | Strawberry | Vanilla

SORBET (GF, VG)

Lemon | Mango | Raspberry

(V) - Vegetarian (VG) - Vegan (VGO) - Vegan Option Available (GFO) - Gluten Free Option Available (GF) - Gluten Free

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill

HOT DRINKS

CAPPUCCINO	£4	MACCHIATO	£3	GREEN TEA	£4
LATTE	£4	DOUBLE MACCHIATO	£4	CHAMOMILE TEA	£4
AMERICANO	£4	ENGLISH BREAKFAST TEA	£4	FRESH MINT TEA	£4.3
ESPRESSO	£3	EARL GREY TEA	£4	HOT CHOCOLATE	£4.3
				POT OF HOT WATER	£2

SWEET & PORT

G.D. VAJRA, MOSCATO D'ASTI (VG, O) Piemonte, Italy	125ml	£9.50	750ml Bottle	£40
UNFILTERED LATE BOTTLED VINTAGE PORT SANDEMAN (VG) Douro, Portugal	125ml	£11.50	750ml Bottle	£60
CHÂTEAU DELMOND, SAUTERNES (V, VG) Bordeaux, France	125ml	£18.50	375ml Bottle	£40

BRANDY | COGNAC | ARMAGNAC

COURVOISIER VS	25ml	£7	50ml	£12	BARON DE SIGOGNAC:				
COURVOISIER XO	25ml	£17	50ml	£30	ARMAGNAC 10 YO	25ml	£8	50ml	£12
THE MACALLAN 15 YO	25ml	£16	50ml	£29	ARMAGNAC 20 YO	25ml	£15	50ml	£24

LIQUEURS

DISARONNO AMARETTO	25ml	£4.75	50ml	£8.5	GRAND MARNIER	25ml	£4.75	50ml	£8.5
BAILEYS	25ml	£4.75	50ml	£8.5	KAHLÚA	25ml	£4.75	50ml	£8.5
CHAMBORD	25ml	£4.75	50ml	£8.5	RAKI	25ml	£4.75	50ml	£8.5
ST GERMAIN	25ml	£4.75	50ml	£8.5	SAMBUCA WHITE	25ml	£4.75	50ml	£8.5
COINTREAU	25ml	£4.75	50ml	£8.5	LIMONCELLO	25ml	£4.75	50ml	£8.5

AFTER DINNER COCKTAILS

PERLA £10

Raki, Amaro Montenegro, Chartreuse

LADY BRIDGERTON £13

Vodka, Chambord, Peach Schnapps, Lime, Lychee

JUNGLE BIRD £11

Dark Rum, Pineapple Juice, Campari, Sugar Syrup

ESPRESSO MARTINI £12.5

Vodka, Kahlua, Coffee, Sugar Syrup

LIQUEUR COFFEES

Single £9 | Double £13

JAMESON | BAILEYS | TIA MARIA | COURVOISIER | CONTRIEAU

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