

## Dolce

**All Desserts / £8.50 / Items below with additional prices are supplement extras**

Tiramisù / Pick me up!

France / Caramelised oranges, pomegranate, vanilla, Cointreau, orange blossom & coconut yoghurt **VE**

Spuma / Yoghurt foam, honeycomb, pomegranate & pistachio

Raviolini / Crispy pastry parcels, molten chocolate & sweet ricotta cheese

Cannoli / Crispy Sicilian pastry, ricotta, chocolate, mandarin jam & pistachio ice

Baba / Cake saturated in rum, whipped cream & Amarena cherries

Affogato / Single espresso, vanilla ice cream & a homemade amaretti biscuit / **GF**

Gelato e sorbetto / Selection of ice cream or sorbet

Bombardino / Italian style eggnog, brandy, cream & cinnamon sugar / + **£3.50**

Taleggio / Mild, creamy, tangy cheese, grapes, celery, rosemary & tutti frutti jam / + **£3.50**

Liquid dessert / VinSanto - Chianti Classico, 2006 & dunking cantuccini biscuits / + **£5.00**

## Treats

Tartufini / Double dark chocolate truffles / **£3.50 each**

Cannolo / Crispy Sicilian pastry, ricotta & chocolate / **£3.50 each**

Sgroppino / Sicilian lemon sorbet, vanilla vodka & prosecco / **£13.00**

Amaretti / Homemade amaretti biscuit / **GF / £3.50 each**

## Dessert Wine 100ml

Muscat, Domaine de Barroubio / Notes of pear, rose petals & lemon zest / **£9.75**

Vin Santo, Chianti Classico, 2006 / Warm amber, dried fruit, hazelnuts & honey / **£15.50**

Zibibbo, Vendemmia Tardiva / Deliciously Sicilian, honey, candied zest & ripe fruits / **£7.50**

Passito, Manzoni, MIRE, 2018 / Ruby red, cherries & blueberries with hints of liquorice / **£14.50**

Royal Tokaji, late harvest, 2018 / Balanced palate with amazing natural acidity / **£11.50**

Ice Wine, Piller Estate, 2017 / One frozen grape makes a single drop. Full-bodied, explosive honey, pineapple, star anise & butter / **£29.50**

**By the bottle / 500ml**

Zibibbo, Vendemmia Tardiva / Honey, candied zest & ripe fruits / **£32.50**

Royal Tokaji, late harvest, 2018 / Balanced palate with amazing natural acidity / **£48.00**

**By the bottle / 375ml**

Muscat, Domaine de Barroubio / Notes of pear, rose & lemon zest / **£33.50**

Moncucco, Fontanafredda, Moscato d'Asti, 2022 / Sparkling, full of apples & pears / **£26.50**

Vin Santo, Chianti Classico, 2006 / Warm amber, dried fruit, hazelnuts & honey / **£52.00**

Manzoni, MIRE Passito, 2018 / Ruby colour, cherries, blueberries & hints of liquorice / **£46.50**

## Fortified Wine 100ml / 750ml

Port, Offley, LBV, 2016 / Notes of balsamic, leather, black fruits & chocolate / **£8.00 / £52.00**

Pedro Ximenez, Valdesoino, NV / Quaffable acidity, raisin & chocolate / **£9.50 / £61.50**

A discretionary 12.5% gratuity will be added to the bill for parties of 5 or more. 100% of gratuities go to the team. Should you require information on allergens, please ask a member of our team. Some of the game meat and game bird categories may contain some shot or shot fragments. We cannot guarantee meals to be free of allergens or allergen traces.

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