



Dolce

Pistachio tiramisu v	9.5
<i>2020 Moscato d'Asti, Paolo Saracco, Piedmont 7</i>	
Flourless chocolate and almond cake, mascarpone v	8
<i>NV Port, 'Ruby Dum', Niepoort, Duoro, Portugal 7</i>	
Chocolate panna cotta, chocolate crumb, blackberries	8
<i>2020 Moscato d'Asti, Paolo Saracco, Piedmont 7</i>	
Affogato v	6
Today's ice cream and sorbet	3
<i>Per scoop</i>	

Speciality Coffee

Mio Dio	8
<i>Liquor 43, condensed milk, coffee, cinnamon & lemon</i>	
Italian Coffee	9.5
<i>Amaretto, coffee, double cream</i>	
Irish Coffee	11
<i>Hinch Irish whiskey, coffee, double cream</i>	

An optional 12.5% service charge
will be added to the bill.

Let us know if you have any
dietary or allergen requirements.

AFTER DINNER COCKTAILS

Amalfi Sour	
Sapling gin, limoncello, elderflower, lemon	12.5
Raspberry Martini	
Sapling raspberry & hibiscus vodka, Aperol, pomegranate, rhubarb	13
Apple & Basil Collins	
Sapling gin, maraschino, apple, basil, lime & guava soda	13
Smoked & Spiced Margarita	
Olmeca Altos tequila, mezcal, chilli, lime	13.5

SWEET & FORTIFIED

Moscato d'Asti, Fontanafredda, Piedmont (37.5cl)	7.5 / 30
NV Port, 'Ruby Dum', Niepoort, Duoro, Portugal (75cl)	7 / 45

GRAPPA

Tosolini Grappa di Moscato, Italy	7.5
Nardini Grappa Bianca Extrafina, Italy	8
Nardini Grappa Riserva 5yo, Italy	9

BRANDY

Le Reviseur VSOP Cognac, France	6
Villa Zarri Brandy 10yo, Bologna, Italy	6
Chateau du Breuil VSOP Calvados, France	6
Hennessy VSOP Cognac, France	8

WHISKY / WHISKEY

Buffalo Trace Bourbon, Kentucky, USA	4.5
Hinch Small Batch Bourbon Cask Irish Whiskey, Ireland	6
Monkey Shoulder The Original, Scotland	6
Nikka From the Barrel, Japan	7
Balvenie 14yo, Scotland	8
Woodford Double Oaked, Bourbon, USA	8
Bowmore 15yo Peated Single Malt, Scotland	9
Macallan 12yo - Sherry Oak, Single Malt, Scotland	10
Hibiki Harmony Suntory, Japan	10
Dalmore 15yo Single Malt, Scotland	12
Johnnie Walker Blue Label, Scotland	16