

DESSERT

Panna cotta del levante <i>Camomile, passionfruit, dates</i>	9
Tette delle monache (v) <i>Light sponge, diplomat cream, rosehip, blackberry</i>	9
Caffè leccese <i>Coffee, salted caramel, dark chocolate & almond cremeux</i>	9
Mela cotogna arrostita (ve) <i>Roasted quince, tangerine sorbet, mulled wine</i>	9
Formaggio <i>Italian cheeses, figs, truffle honey, crackers</i>	12

DESSERT WINE 100ml Serving

Unfiltered Late Bottled Vintage Port, Sandeman <i>Douro, Portugal, 2019</i>	8
Marsala Superiore Dolce Curatolo Arini Sicily, Italy, NV	14
Sauternes, Château Laville <i>Bordeaux, France, 2019</i>	13
`Gold` Niagara Vidal Icewine Inniskillin Ontario, Canada, 2021	30
Vintage Port, Sandeman <i>Douro, Portugal, 2018</i>	34
(50ml) Vin Santo di Carmignano Capezzana <i>Tuscany, Italy, 2016</i>	28

HOT DRINKS

Single / Double espresso	3 / 3.5	Hot chocolate	3.5
Americano	3.5	Breakfast / Decaf, Earl Grey, Russian	4
Cappuccino	3.75	Caravan, Jasmine Green, Detox Green, White Peach Blossom, Chamomile, Lemon &	
Latte / Mocha	3.75	Ginger, Blueberry Mango, Invigorate	
Flat white	3.75	Mint	
Macchiato / Cortado	3.75		

(v) vegetarian | (ve) vegan
(v / ve) vegetarian dish can be adapted to vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable.

All prices are inclusive of VAT.

