

Dolce

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

Tiramisu / *Pick me up!*

Spuma / *Yoghurt foam, honeycomb, pomegranate & pistachio*

Torta / *Chocolate, hazelnut, creamed cheese tart & garden berries*

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

Crostata / *Rustic garden apple, blackberry, walnut crumble & ice cream*

France / *Caramelised oranges, star anise, vanilla, orange blossom & coconut milk yoghurt*

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

Gelato e sorbetto / *Selection of ice cream or sorbet*

Taleggio / *Mild, creamy, tangy cheese, grapes, celery, rosemary & crab apple jelly / + £3.50*

Liquid dessert / *VinSanto - Chianti Classico, 2006 & dunking cantuccini biscuits / + £4.00*

Treats

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

Sgroppino / *Sicilian lemon granita, vanilla vodka & prosecco / £11.50*

Tartufini / *Dark double chocolate truffles / £3.50 each*

Amaretti / *Homemade amaretti biscuit / GF / £2.75 each*

Dessert Wine 100ml

Muscat, Domaine de Barroubio, 2020 / *Notes of pear, rose petals & lemon zest / £9.50*

Vin Santo, Chianti Classico, 2006 / *Warm amber, dried fruit, hazelnuts & honey / £14.00*

Zibibbo, Vendemmia Tardiva / *Honey, candied zest & ripe fruits / £8.50*

Passito, Manzoni, MIRE, 2018 / *Ruby red, cherries & blueberries with hints of liquorice / £16.00*

Tokaji, Szamorodni Kvaszinger, 2019 / *Balanced palate with amazing natural acidity / £14.50*

Ice Wine, Piller Estate, 2017 / *One frozen grape makes a single drop. Full-bodied, explosive honey, pineapple, star anise & butter / £25.00*

By the bottle / 500ml

Zibibbo, Vendemmia Tardiva / *Honey, candied zest & ripe fruits / £36.00*

Moncucco, Fontanafredda, 2017 / *Sparkling, full of apples & pears / £29.50*

Tokaji, Szamorodni Kvaszinger, 2019 / *Balanced palate with amazing natural acidity / £65.00*

By the bottle / 375ml

Muscat, Domaine de Barroubio, 2018, / *Notes of pear, rose & lemon zest / £30.00*

Vin Santo, Chianti Classico, 2006 / *Warm amber, dried fruit, hazelnuts & honey / £50.00*

Manzoni, MIRE Passito / *Ruby colour, cherries, blueberries & hints of liquorice / £55.00*

Fortified Wine 100ml / 750ml

Port, Offley, LBV, 2013 / *Notes of balsamic, leather, black fruits & chocolate / £9.00 / £60.00*

Pedro Ximenez, Valdesoino, NV / *Quaffable acidity, raisin & chocolate / £9.00 / £60.00*

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. We cannot guarantee meals to be free of allergens or allergen traces. SHAMBLES@HOME / Please visit our online shop.

