

DOLCI

MILLEFOGLIE AL TAVOLO CON FRAGOLE E FRUTTI DI BOSCO, CREMA E SALSA AL CARMELLO

At the table made crunchy mille-feuille with cream chantilly, fresh berries and caramel sauce

FOR 2 GUESTS

£28.00

MOUSSE AL CIOCCOLATO AMARO E CASTAGNE GLASSATE SU MERINGA CROCCANTE

Dark chocolate mousse with glazed chestnuts and crunchy merengue **NEW**

£9.00

CHEESECAKE DI ZUCCA CON MANDORLE CAMELATE

Pumpkin cheesecake with caramelized almonds **NEW**

£9.00

TIRAMISÙ CLASSICO AL MASCARPONE

Classic Mascarpone Tiramisù

£9.00

CRÈME BRÛLÉE ALLA VANIGLIA

Crème brûlée flavoured with vanilla bean

£9.00

FRUTTI DI BOSCO CON SORBETTO AL LIMONE

Seasonal fresh berries with lemon sorbet

£9.00

GELATI

£2.50 per scoop of ice cream

SORBETTI

£2.50 per scoop of sorbet

VIN SANTO DI POMINO

Vin Santo from Pomino d.o.c. **NEW**

NOCCIOLA

Hazelnut **NEW**

LIMONE

Lemon **NEW**

LAMPONE

Raspberry

CIOCCOLATO

Chocolate chip

BACCELLO DI VANIGLIA

Vanilla bean

PERA E CANNELLA

Pear and cinnamon **NEW**

ARANCIA ROSSA

Blood orange **NEW**

FORMAGGI

SELEZIONE DI FORMAGGI ARTIGIANALI

Selection of artisanal cheeses from the board

£9.00 per choice of 2 pieces

VINI DOLCI

Italy

Tuscany

40 ALTARI 2015, VINSANTO DEL CHIANTI D.O.C. (BOTTLE 750ML)

£7.50

£52.00

VENDEMMIA TARDIVA 2014, CASTELLO POMINO, POMINO BIANCO D.O.C. (BOTTLE 500ML)

£10.00

£48.00

VINSANTO DI POMINO 2010, CASTELLO POMINO, POMINO VINSANTO D.O.C. (BOTTLE 375ML)

£20.00

£75.00

SUAVITATIS 2013, TENUTA AMMIRAGLIA, MAREMMA I.G.T. (BOTTLE 500ML)

£8.50

£42.00

ORNUS 2014, ORNELLAIA, TOSCANA I.G.T (BOTTLE 375ML)

£35.00

£140.00

Friuli

ATTEMS PICOLIT 2010, CONTI ATTEMS, COLLIO D.O.C. (BOTTLE 500ML)

£15.00

70.00

France

LES JARDINS DE BABYLONE 2014, BENJAMIN DAGUENAU, JURANÇON (BOTTLE 500ML)

£250.00

CHÂTEAU D'YQUEM 1998 (BOTTLE 375ML)

£350.00