

DESSERTS

MILK VALRHONA CHOCOLATE FONDANT 597 kcal	£13.00
Warm caramel & chocolate lava cake served with vanilla ice cream. <i>Barolo Chinato, Cordero di Montezemolo, Piemonte N.V.</i>	£18.00
CLASSIC ITALIAN TIRAMISU 422 kcal	£12.00
Coffee dipped Savoiardi, layered with mascarpone cheese & cocoa. <i>Vin Santo, Isola Olena, Toscana</i>	£21.00
MAN-GO CRAZY FOR IT 349 kcal	£13.00
Mango & Mascarpone cheese mousse with fresh mango compote. <i>Passion Fruit Sake</i>	£9.00
HAZELNUT PROFITEROLES 445 kcal	£14.00
Homemade choux pastry filled with praline cream, roasted caramelised hazelnuts. Served with vanilla custard sauce. <i>Sauternes Cyprès de Climens, Barsac 2015</i>	£16.50
COCONUT PANNA COTTA 201 kcal	£12.00
Creamy traditional Italian Thai coconut flavoured pudding. Served with Lemongrass Pineapple Carpaccio. <i>Moscato d'Asti, Saracco, Piemonte (125ml)</i>	£14.50
MATCHA GREEN TEA CRÈME BRULÉE 517 kcal	£12.00
Japanese matcha custard base, topped with burnt sugar. Served with guava sorbet. <i>Sauternes Cyprès de Climens, Barsac 2015</i>	£16.50
OOPS! SIDE DOWN 808 kcal	£13.00
Homemade soft ice cream on charcoal cone served with mixed berries. "Oops! I dropped the ice cream!" <i>Passito di Pantelleria Ben Rye, Donnafugata Sicilia 2017</i>	£22.00
SOFT SERVE 770 kcal	£12.00
Homemade soft ice cream served with mixed berries & raspberry coulis.	
ORANGE CHOCOLATE CAKE VE 320 kcal	£13.00
With Mango & Coconut Centre, served with Poached Pineapple <i>Passito di Pantelleria Ben Rye, Donnafugata Sicilia 2017</i>	£22.00
BANANA ABOUT CAKE (sharing dessert for 2) 1,230 kcal	£22.00
Dulce de leche lava cake, topped with caramel banana & peanut butter crumble. Served with salted caramel ice cream. *Waiting time – 15 mins <i>Torcolato Maculan, Veneto</i>	£15.50
ICE CREAM Choose from Vanilla, Chocolate or Pistachio 344 kcal	£3.00
SORBETS Choose from Lemon, Mango, or Strawberry 287 kcal	£3.00
MOCHI SELECTION 287 kcal	£12.00
Choose from Raspberry, Coconut, Vanilla, or Mango	

TO SHARE

DELUXE DESSERT PLATTER 2665 kcal	£85.00
SEASONAL FRUIT SELECTION 224 kcal	£15.00

Adults need around 2000 calories a day.

COFFEES AND TEAS

Espresso, Macchiato	£2.80
Doppio Espresso	£5.20
Espresso Corretto Grappa	£6.00
Americano, Cappuccino, Caffelatte	£4.00
Ginseng Coffee	£3.00

BLACK TEA

ENGLISH BREAKFAST	£3.50
From a blend of Assam's malty strength, Ceylon's spicy flavour and Kenya's brightness in the cup	
DECAFFEINATED ENGLISH BREAKFAST	£4.00
A classic blend of black teas with their caffeine removed. A rich, strong infusion that can be enjoyed with or without milk	
EARL GREY (India)	£3.50
Full bodied black tea with the sweet fragrance and citrus flavour of the bergamot	£3.50
MASALA CHAI	£3.50
A blend of black tea, black pepper, cinnamon, ginger, cardamon & cloves	

GREEN TEA

HUNAN GREEN (China)	£4.50
Hunan Green contains a loose leaf that originates from China's Hunan Province, one of the country's most celebrated tea-growing regions. A light green cup with the subtle fragrance of fresh tea leaves combined with a sweet and gentle aftertaste.	
JASMINE PRINCESS (China)	£4.50
A unique and subtly fragrant tea, Jasmine Princess is carefully made from spring-harvested green tea leaves. Hand-rolled into pearls and infused with night-flowering jasmine blossom.	

HERBAL INFUSIONS

BLACKCURRANT & HIBISCUS	£3.50
Rich red cup with a fruity, aromatic berries flavour, sweet aftertaste	
STRAWBERRY & MANGO	£3.50
Hibiscus, rosehip, strawberry & apple peices, mango flavour	
LEMON & GINGER	£3.50
A blend of ginger, lemongrass, lemon peel, liquorice root & peppermint	
CHAMOMILE	£4.00
FRESH MINT	£4.00
PEPPERMINT LEAF	£4.00
CANARINO	£4.00

AMARI, GRAPPA E ACQUAVITE

Amaretto, Limoncello, Amaro Averna, Amaro Del Capo, Jägermeister, Montenegro, Mirto, Fernet Branca, Cynar, Lucano	£9.00
Poire williams passerille, Laurent cazottes	£28.00
Goutte de reine claudée dorée, Laurent cazottes	£28.00
Grappa Tremontis	£8.50
Filuferru barricato, Rau	£12.50
Grappa di Tignanello, Antinori	£15.00
Grappa di Sassicaia, Jacopo Poli 2012	£32.00
Amorosa di Dicembre, Jacopo Poli	£13.50
Grappa di Moscato, Capovilla	£15.00
Grappa di Amarone, Capovilla	£16.00
Grappa di Picolit, Nonino	£25.00
Grappa riserva antica cuvée Nonino	£20.00
Grappa di Gavi di Gavi, la Scolca	£15.00
Grappa di Nebbiolo da Barolo, Berta 2010	£24.00
Grappa riserva del Fondatore, Berta 1997	£38.00
Grappa di Barbera, Berta	£12.00
Grappa Casalotto, Berta 1986	£25.00
Grappa di Camomilla, Levi	£21.00
Grappa Trentina 43, Marzadro	£16.00
Grappa 18 Lune, Marzadro	£18.00
Grappa di Moscato, Levi	£21.00
Grappa delle donne selvatiche, Levi	£30.00
Grappa di Barbaresco, Marolo	£25.00

ARMAGNAC & COGNAC

Baron de Sigognac 10 ans reserve bas Armagnac	£12.00
Delamain Pale & Dry Xo	£22.00
Maxime Trijol Grande Champagne VSOP	£35.00
Martel Cordon Bleu	£35.00
Martel XO	£45.00
Leyrat Vieille Reserve XO	£20.00
Hennessy Paradis	£250.00
Remy Martin Louis XIII	£350.00
L'Or de Jean Martell	£660.00

CALVADOS

Henry De Querville, 40%	£12.00
Dupont VSOP Pays d'Auge	£15.00
Adrien Camut 6 Ans d'âge	£18.00

SWEET WINES AND PORTS (75ml.)

<i>Moscato d'Asti, Saracco, Piemonte (125ml)</i>	£14.50
<i>Recioto della Valpolicella, Brigaldara, Veneto</i>	£14.00
<i>Sauternes Cyprès de Climens, Barsac</i>	£16.50
<i>Vin Santo, Isola Olena, Toscana</i>	£21.00
<i>Torcolato, Maculan, Veneto</i>	£15.50
<i>Barolo Chinato, Cordero di Montezemolo</i>	£18.00
<i>Passito di Pantelleria, Ben Rye, Donnafugata Sicilia 2017</i>	£22.00
<i>Pedro Ximenez Solera 1927, Alvear, Andalucia</i>	£12.50
<i>Port LBV, Ramos Pinto, Douro</i>	£10.00
<i>Port Tawny 20 Y.O. Ramos Pinto</i>	£16.00

All prices are inclusive of VAT.
A discretionary service charge of 15% will be added to the total bill.

Our menu contains allergens.

If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. However, we cannot fully guarantee that the food on this premises will be free from allergens.

