

Dolci

Budino di rabarbaro e semolino con mirtilli e marmellata alla menta

Rhubarb & semolina budino with blueberry & mint marmalade

Panna cotta al the verde con prugne affogate

Green tea panna cotta with poached plums

Tortino caldo alle mandorle e cioccolato con sorbetto all'ananas

Warm almond & chocolate fondant with pineapple sorbet
(please allow 20 minutes)

Terrina di prosecco e pesca con salsa di amaretto

Prosecco & peach jelly with amaretto

Gelati & sorbetti di nostra produzione

Home made ice creams and sorbets

All at £6.50

Sweet Wines

	Bottle	Glass
I Capitelli Anselmi 2003 37.5 cl.	£27.00	£8.50
Moscadello di Montalcino « Florus » Castello Banfi 2003	£30.00	
Ben Rye Passito di Pantelleria 37.5cl	£32.00	£9.50

Ports & Fortified Wines

Quinta do Noval Late Bottled Vintage 1999	£30.00	£6.00
Taylor's 10 year old tawny	£75.00	£12.50
Marsala Vergine «Terre Arse » Florio 1994	£28.00	£6.00

Discretionary service charge of 12.5% will be added to your bill.
VAT included

Please note that smoking is not permitted in any part of the
restaurant.

Taxis available on request, please allow 30 minutes.