

**Dessert Menu  
&  
Sommelier Selected Wines  
Sample Menu August 2019**

## **Dessert Wines (75ml)**

- Ambrosie 'San Blass', Valle, Friuli 2011 Glass 7.5  
Recioto Classico Della Valpolicella, Allegrini, Veneto 2013 Glass 10  
Vin Santo DOC, Barbi, 2011 Tuscany Glass 12  
Kabir, Moscato di Pantelleria, Donnafugata, 2017 Sicily Glass 12  
Angialis, Isola dei Nuraghi IGT, 2013 Sardinia Glass 14  
Muffato dela Sala, Antinori, 2011 Umbria Glass 15  
Tokaji Aszu 6 Puttonyos , Dobogo Hungary 2008 Glass 25

## **Port & Madeira (75ml)**

- Taylor`s LBV Port, 2013, Duoro, Portugal Glass 9; Bottle 75  
Churchill`s Vintage Port, 2003 Duoro, Portugal Glass 16; Bottle 140  
Colheita, Justino`s, 1999, Madeira, Portugal Glass 14; Bottle 95  
Fonseca Vintage Port, 1963, Duoro, Portugal Bottle 400

## **Grappa (50ml)**

- Grappa di Bassano, Capovilla 41% (non-aged) 9.5  
Grappa di Pinot Nero, Pilzer 43% (non-aged) 9.5  
Grappa di Tignanello, Antinori 42% (non-aged) 13  
Grappa di Brunello, Capovilla 44% (non-aged) 15  
Grappa Ben Rye, Donnafugata 42% (aged) 15  
Grappa Stravecchia, Tenuta San Leonardo 45% (aged) 17  
Grappa di Tabacco Amarone, Capovilla 46% aged) 25

## **Digestives (50ml)**

- Divino 1998 Pojer & Sandri, 45% 15  
Brandy 1991, Villa Zarri, 45% 18  
Remy Martin XO Cognac 40% 35  
Hennessy XO Cognac 40% 35  
Hennessy Paradis Cognac 40% 120  
Glenlivet 18 Years Old Single Malt 43% 16  
Johnny Walker Blue Label 40% 39

## Desserts

Classic tiramisu 8.75

*Colheita, Justino's Madeira Portugal 1999 Glass 14*

Sicilian cannolo with pistachio ice cream 8.75

*Jurancon, Clos Lapeyre SW France 2015 Glass 13*

Chocolate pannacotta with raspberry coulis 8.75

*Vin Santo DOC, Barbi Tuscany 2011 Glass 12*

Passionfruit & Muscat semifreddo with almond tuille 8.75

*Recioto Della Valpolicella, Allegrini Veneto 2013 Glass 10*

Amaretto crème brulée 8.75

*Kabir, Moscato di Pantelleria, Donnafugata Sicily 2017 Glass 12*

### Selection of Italian cheeses 12

*Grappa Ben Rye, Donnafugata, 42% (aged) 15*

Homemade ice-creams & sorbet 6

*Ambrosie 'San Blass', Valle Friuli 2011 Glass 7.5*

Plate of fresh fruit 10

Affogato 7

*Vanilla ice cream topped with espresso coffee*

Petit fours 10

## Hot drinks

*Please inform your waiter should you prefer decaffeinated coffee,  
semi-skimmed / soya / almond milk*

Caffè Corretto 5.75

*An Espresso with a shot of Grappa or Sambuca (10ml)*

Espresso / Double Espresso 4.75

Filter coffee / Americano / Cappuccino / Caffé Latte / Flat White 4.75

Hot chocolate / Mocha / Chai Latte 4.75 / 5.25

Loose leaf tea – *English breakfast/ Earl grey/ Darjeeling  
Lapsang Souchong, Rooibos 4.75*

Infusions - *Fresh Mint / Camomile / Ginger / Hibiscus  
Chai / Jasmine / Green 4.75*

A 12.5% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum Wage before counting any tips or service charges you choose to pay