

DESSERT MENU

DESSERTS

Rhubarb & Custard Tart, Stem Ginger Ice Cream £14

Silva's Basque Cheesecake, Hung Yoghurt, Rhubarb Compote £14

55% Chocolate Délice, Aerated Chocolate, Malt Ice Cream, Kumquat, Namelaka, Hazelnut £14

Sicilian Mango, Kiwi, Ricotta Cannoli, Yellow Peach, Sumac, Basil £14

Brie, Toasted Brioche, Honeycomb, Grape, Black Truffle £17

ICE CREAMS & SORBETS

Malt Ice Cream £5

Stem Ginger Ice Cream £5

Chocolate Cacao Nib Ice Cream £5

Fior Di Latte Ice Cream, Extra Virgin Olive Oil £5

Strawberry, Amalfi Lemon & Black Pepper Sorbet £5

Prosecco & Granny Smith Apple Sorbet £5

COCKTAILS

Limone £18

Espresso Martini £18

Wild Berry £18

Sereni-tea £18

WINE

Akashi-Tai, Ginjo Yuzushu, Citrus-Infused, Japan £6.5

NV, Dewtsuru Umegokochi, Plum, Japan £6.5

NV, Tsukinokatsura "Yanagi" Junmai Ginjo, Japan £9

NV, Suehiro Junmai Daiginjo Kamenno, Japan £10

2018, Royal Tokaji, Blue Label, 5 Puttonyos Aszú, Hungary £16

* - Gluten free Vg -Vegan

Please inform your server of any food allergies or dietary restrictions.

While we take great care to accommodate our guests, we cannot guarantee that cross-contamination will not occur in our kitchen.

A discretionary service charge of 15% will be added to your bill.