

Dolci

Spuma

Yoghurt foam, honeycomb, pomegranate & pistachio £7.50

La Bomba

Chocolate mousse, confit berries & hazelnuts £7.50

Tiramisú

Pick me up! £6.95

Budino

Vanilla rice pudding, crème fraiche & pineapple jam £6.95

Raviolini

Sicilian street food, blueberries & crème patisserie £6.95

Crème brûlée

Classic vanilla crème brûlée £6.95

Gelati e sorbetti

Selection of ice creams & sorbets £6.50

Formaggi

Italian cheeses, jam, sultana & walnut bread £9.95

Affogato

Espresso, vanilla ice cream, Amaretti biscuit £6.25

Liquid dessert

Vin Santo & dunking cantuccini biscuits £8.50

Sweet wines

125ml

By the glass

Vin Santo, del Chianti, Geografico, 2011

Ripe whilst not overly sweet, velvety texture, flavours of dried fruits, apricots & figs £6.95

Muscat, Domaine de Barroubio, 2016

Shimmering white gold in the glass with an intense, complex nose of grapes, pear, rose petals and lemon zest £6.95

Aleatico, Salice Salentini, Candino, 2012

Medium sweet red, the palate has a good acid backbone, velvety and delicious with dried raisins £8.95

Sauternes, Chateau Delmond, 2015

Gold in colour, floral, stone fruit aromas. Apricot, honey, peach, citrus peel and creamy flavours on the palate £11.50

Ice wine, Vidal blanc, Piller Estate, 2016

One frozen grape makes a drop. Full-bodied, explosive honey, pineapple, star anise, brown sugar and butter £22.50

By the bottle

Moncucco, Fontanafredda, 2017

Admitting to liking Moscato d'Asti is like confessing to a guilty pleasure. It's sweet, fizzy, full of apples & pears it's simply gorgeous, sit under the vines popping some juicy grapes, bliss! 500ml - £25.00

Fortified wines

100ml

Smith Woodhouse 1985- Vintage Port

An astonishing amount of cream, black cherry and chocolate. On the palate this Port is loaded with length, it has a super finish with plenty of fruit, tannins are harmonious. £9.50

Pedro Ximenez, Valdespino, El Candado

It's a viscous sweetie with a molasses-like colour, flavours of brown sugar, raisin and chocolate. A beam of vital acidity keeps it from feeling too heavy or tasting too syrupy. £6.50

By the bottle

Anghelu Rujju 1987, Sella&Mosca,

Sardinian passito Cannonau, dried on reed racks for 15-20 days, fermented in steel and then aged in oak barrels for 5+ years. Very smooth, you will find black cherry, vanilla, cinnamon, liquorice & brown sugar. Fortified style. 750ml - £275

After Dinner Cocktail

Espresso Martini - £8.95

Digestive

25 - 50 ml

Grappa & Acquae Vitae

House Grappa £4.95 - £6.95

Grappa al ginepro, Wacholder £4.95 - £6.95

Grappa di Barbera, Roccanivo, Berta, 2009 £9.50 - £17.00

Grappa di Sassicaia, Jacopo Poli, 2012 £9.50 - £17.00

Grappa di Tignanello, Antinori £8.50 - £16.00

Acquae Vitae 1988, Berta £7.50 - £13.00

Amaro 25ml £4.95 - 50ml £6.95

Vecchio Amaro del Capo

Averna

Montenegro

Fernet-Branca,

Brandy

Vecchia Romagna, Etichetta Nera £5.50 - £7.95

Arzente, brandy wine, Jacopo Poli, Italy £9.50 - £17.00

Cognac Lheraud, Champagne £9.50 - £17.00

Cognac Leyrat, Domaine de chez Maillard £8.50 - £16.00

Armagnac, J. de Malliac, Extra Hors d'age £9.50 - £17.00

Calvados, Berneroy, d'Origine Controlee £6.50 - £8.95

B&B, Brandy and Benedictine £5.50 - £7.95

Whisky

Jamesons, Irish £3.90 - £6.40

Single malts

Talisker, 10 years. **Sweet | Robust** £6.95 - £12.00

Lagavulin, 16 years. **Potent | Pungent** £15.00 - £26.00

Oban, 14 years. **Elegant | Rich** £7.95 - £13.50

Cragganmore, 12 years. **Mature | Complex** £5.50 - £9.50

Glenkinchie, 12 years. **Dry | Intricate** £6.00 - £10.50

Dalwhinnie, 15 years. **Mellow | Smooth** £6.00 - £10.50

Yamazaki, Suntory, Japan, 12 years £9.50 - £16.50

Bourbon

Jack Daniel's, old No7 £3.90 - £6.40

Rum

Captain Morgan £3.90 - £6.40

Havana Club, 7 years £5.95 - £7.95

Ron Millonario, Reserva, 15 years £6.50 - £10.95

Liqueurs 25ml £4.95 - 50ml £6.25

Archers, Cointreau, Drambuie, Pernod, Ricard, Frangelico,

Tia Maria, Jagermeister, Limoncello, Maraschino, Mirto,

Malibu, Sambuca, Strega, Galliano, Amaretto Disaronno,

Baileys, Giandula, Southern Comfort, Tequila, Grand

Marnier, Kahlua