

SUCRE

DESSERTS

Dulce de leche fondant, mascarpone, hazelnuts / 11
Susana Balbo Late Harvest 2019 / 9 - 75ml

Bitter chocolate cremeux, pink peppercorn, cherries / 10
Vallado 10 Year Tawny Port / 8 - 75ml

Wood fired cheesecake, English strawberries / 10
Chateau Laville Sauternes 2016 / 14 - 75ml

Coconut rice pudding, toasted almonds, nectarines / 10
Bodega Pablo Fallabrino Estival White Wine / 7 - 125ml

Pavlova, citrus, whipped cream, / 11
Quinta De La Rosa Dry White Port / 7 - 75ml

Alfajor / 2

COCKTAILS

The Avellana / 11
Frangelico, Salted Caramel, egg white

Plum & Lychee Gimlet / 14
Empirical Plum Spirit, Konik's tail vodka, lychee, lime

Please let us know if you have any particular allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to your bill.