

DESSERTS

Dulce De Leche Fondant, Mascarpone, Hazelnuts /11
Susana Balbo Late Harvest 2019 / 9 - 75ml

Bitter Chocolate Cremeux, Maldon Salt, Cardamom, Mole Sauce / 11
Ramos Pintos Collector Porto / 7 - 75ml

Wood fired cheesecake, English strawberries / 10
Chateau Laville Sauternes 2016 / 13 - 75ml

Pineapple, Avocado, Olive Oil & Pineapple Sauce / 10
Estival, White Blend, Canelones, Uruguay / 6.5 - 75ml

Higo Con Salsa De Fresa / 11
Chateau Laville Sauternes 2016 / 13 -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.