

## 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 Blueberries / 11  
*Chateau Laville Sauternes 2016 / 13 - 75ml*

Lemon Cremeux , Citric Segments, Sake Yuzu Jelly / 11  
*Casa Boher Brut. Mendoza, Argentina / 9.5 - 125ml*

Pear, Vanilla Ganache, Chocolate / 11  
*Ramos Pintos Collector Porto / 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.