

DESSERT MENU

Chocolate fondant <i>with vanilla ice cream</i>	7.50
Almond pear tart <i>with poached prune and crème Chantilly</i>	7.50
Lemon and ginger biscuit cheesecake <i>with pistachio praline</i>	7.50
Ice cream selection <i>Vanilla, strawberry, cinnamon, raspberry sorbet or honeycomb</i>	7.50
Cheese plate <i>with fig jam</i>	7.50

DESSERT WINE

	Glass (100ml)	Bottle (375ml)
Palazzina' Moscato Passito, Italy 2014/2015	7.00	20.00
Bordeaux, Classic Sauternes, France 2014/2015		28.50

SHERRY & PORT

	Glass (75ml)
Fernando de Castilla Classic Manzanilla Sherry, Spain 15%	7.50
Pedro Ximenez Classic Sweet Sherry, Spain 15%	7.50
Krohn Senador Tawny Port, Portugal 20%	7.50

DIGESTIF COCKTAILS

Espresso Martini

Fresh espresso shaken with Belvedere and Café Borghetti Liqueure 12.50

Sipsmith Silhouette

A brand new creation on our list, with something brand new from Sipsmith. Their Orange & Cacao gin shaken with Caffè Borghetti and espresso 13.00