

HOUSE CRAFTED DESSERT MENU

WHIPPED RICOTTA CHEESECAKE, VANILLA, LEMON, MACERATED STRAWBERRIES 22

LIMONCELLO TART, CANDIED LEMON SLICES IN SAFFRON 24

AMARETTO TIRAMISU, CHOCOLATE CRUMBLE 22

COCONUT PANNA COTTA, MANGO, TOASTED COCONUT, LEMON BALM ${}^{\rm (GF)\,(DF)}$ 22

CAMPARI, WHITE CHOCOLATE + COCONUT TRUFFLES $^{(GF)}$ (5 PIECES) 17

CHEESE

ONE CHEESE 18 TWO CHEESES 28 THREE CHEESES 38 SERVED WITH CROSTINIS, TRUFFLED HONEY + FRESH GRAPES

YOUR CHOICE OF:

GRUYERE 1655 AOP - AESCHLENBERG DAIRY SWITZERLAND, COW MILK, REFINED RICHNESS, INTENSE FLORAL + MINERAL FLAVOURS, EARTHY AROMAS

OSSAU IRATY AOP FRANCE, SEMI HARD SHEEP MILK CHEESE, OILY, BUTTERY + CREAMY FEEL, NUTTY + FRUITY

SHROPSHIRE BLUE UK, COW MILK, SEMI HARD SHEEP MILK BLUE CHEESE, SHARP, STRONG FLAVOUR, TANGY AROMA

> TALLEGIO ITALY, COW MILK, LUXURIOUS CREAMINESS

