

## DESSERT

<b>Tiramisu</b> v	9.5
<b>Panna cotta</b> roasted peach, rosemary syrup, almond crumb	9.5
<b>Gorgonzola</b> fig jam, pickled walnut, seeded crispbreads	10
<b>Budino</b> pb coconut & lemon thyme, raspberries, pistachio	9.5
<b>Affogato</b> v Hackney vanilla gelato, double espresso <b>add Frangelico</b>	7.5 2.5
<b>Sgroppino</b> pb Hackney lemon sorbet, Prosecco	9
<b>Gelato</b> v Hackney gelato - pistachio, salted caramel, vanilla	7.5

## DESSERT WINE

	75/375ml
<b>Moscato d'Asti, Nivole, Michele Chiarlo, Piedmont 2023</b> gently sparkling, peaches and cream	7.9/35

## AFTER DINNER DRINKS

<b>The Balvenie Doublewood 12yo</b> 25ml	5.3
<b>Nikka From The Barrel</b> 25ml	5.5
<b>Grappa</b> Bepi Tosolini Cividina, 25ml	4.3
<b>Limoncello</b> 25ml	4
<b>Birchall Teas</b> Great Rift Breakfast, Virunga Earl Grey, Red Berry & Flower, Great Rift Decaf	3.4
<b>Coffee from</b>	3.4

# NOCI

v - vegetarian | pb - plant-based  
A discretionary service charge of 12.5% will be added to your bill. Please let us know if you have any allergies or intolerances. Scan the QR code for allergen info.

