

DESSERT

Tiramisu v	9.5
Panna cotta spiced red wine-poached pear, cocoa nibs, rosemary	9.5
Gorgonzola fig jam, pickled walnut, seeded crispbreads	10
Chocolate mousse pb sea salt and candied chestnut	9.5
Affogato v Hackney vanilla gelato, double espresso	7.5
add Frangelico	2.5
Sgroppino pb Hackney lemon sorbet, Prosecco	9
Gelato v Hackney gelato - pistachio, salted caramel, vanilla	7.5

DESSERT WINE

75/375ml

Moscato d'Asti, Nivole, Michele Chiarlo, Piedmont 2023 gently sparkling, peaches and cream	7.9/35
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AFTER DINNER DRINKS

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

