
FORMAGGI

ROQUEFORT

Unpasteurised sheep's milk cheese, semi soft blue, creamy, crumbly, sharp and tangy. Served with candied walnut, honeycomb, pear, grapes, fig and fennel crostini, lavosh 18.0

MANCHEGO

Pasteurised sheep's milk cheese, firm, fruity, nutty, sweet and tangy. Served with chorizo stuffed medjool dates, saffron and fennel membrillo, grapes, pear, fig and fennel crostini, lavosh 18.0

CHEESEBOARD SELECTION

A selection of cheeses, accompanied by chorizo stuffed medjool dates, candied walnut, honeycomb, olives, grapes, pear, fig and fennel crostini, lavosh 38.9

DOLCI

DOLCE DI DATTERI

Sticky date pudding, pears, ginger ice cream, hot caramel 16.0
(paired with De Bortoli Noble One Botrytis Semillon '16 – 16.5 glass)

CRÈME BRÛLÉE

Mixed berry compote, orange and pistachio biscotti 16.0
(paired with Jules Taylor Late Harvest Sauvignon Blanc '18 – 13.0 glass)

PANE E BURRO

Bread and butter pudding, Valrhona white chocolate, cranberry, orange, salted caramel, vanilla cream 16.0
(paired with Valdespino el Candado Pedro Ximenez Sherry – 11.0 glass)

FORESTA NERA

Valrhona white and dark chocolate tart, espresso martini sponge, black cherries, vanilla cream 16.0
(paired with Black Forest cocktail – 20.0 glass)

VINI DOLCI

JULES TAYLOR Late Harvest Sauvignon Blanc '18 (Marlborough, NZ)	13.0 / 65
PANTELLERIA Passito Liquoroso '17 (Italy)	13.5 / 67
BELLBIRD SPRING Muté "Les Épices" '16 (Waipara Valley, NZ)	14.0 / 69
DE BORTOLI 'NOBLE ONE' Botrytised Semillon '16 (Riverina, Australia)	16.5 / 80
JOHANNESHOF NOBLE Late Harvest Riesling '18 (Marlborough, NZ)	17.5 / 85
SICHEL Sauternes '16 (Bordeaux, France)	15.5 / 75
CAMPBELLS OF RUTHERGLEN Muscat NV (Victoria, Australia)	10.0 / 47
VALDESPINO EL CANDADO Pedro Ximenez Sherry (Jerez, Spain)	11.0