

# SUCRE

Dulce de leche fondant, mascarpone ice cream, hazelnuts <sup>v</sup> / 14

*2017 Vin Santo del Chianti Rufina Selvapiana / 14*

Strawberries and cream cake, basil ice cream / 15

*Fortified Torrontés Soleria Zuccardi, Argentina / 9.5*

Olive oil cake, honey ricotta, apricot <sup>v</sup> / 11

*2018 Tokaji Aszú 6 Puttonyos Dobogó, Hungary / 16*

Burnt cheesecake, peach, lemon verbena ice cream <sup>v</sup> / 16

*1999 Sauternes Château d'Yquem, France / 45*

Chocolate raspberry ganache, brownie, raspberry sorbet <sup>vg</sup> / 16

*20 y.o Tawny Port Sandeman, Portugal / 12.5*

Pistachio tart, sour cherry, lemon ice cream <sup>v</sup> / 14.5

*2022 Niagara Cabernet Franc Icewine Inniskillin, Canada / 24*

Madeleines <sup>v</sup> / 1.5 [each]

Please let us know if you have any particular allergies or dietary requirements.

All dessert wines are served in a 75ml measure.

A discretionary service charge of 13.5% Will be added to your bill. All prices in GBP & inclusive of 20% vat.