
FORMAGGI

KABERNUS BLUE

El Pastor pasteurised cow milk, smooth, numerous veins and hollows, intense salty and spicy flavour Served with candied walnut, honeycomb, pear, grapes, fig and fennel crostini, lavosh 22.0

BLACK TRUFFLE MANCHEGO

Pasteurised sheep's milk cheese with black truffle paté, firm, fruity, nutty, sweet and tangy. Served with chorizo stuffed medjool dates, saffron and fennel membrillo, grapes, pear, fig and fennel crostini, lavosh 22.0

CHEESEBOARD SELECTION

A selection of cheeses, accompanied by chorizo stuffed medjool dates, candied walnut, honeycomb, olives, grapes, pear, fig and fennel crostini, lavosh 42.0

DOLCI

DOLCE DI DATTERI

Sticky date pudding, pears, ginger ice cream, hot caramel 18.0
(paired with De Bortoli Noble One Botrytis Semillon 2018 – 16.5 glass)

CRÈME BRÛLÉE

Mixed berry compote, orange and pistachio biscotti 18.0
(paired with Sichel Sauternes 2018 – 15.5 glass)

SEMIFREDDO

Valrhona white chocolate, lime, blueberry, lemon sponge, orange curd 18.0
(paired with Lemon Delicious – 20.0 glass)

TARTUFO

Valrhona cocoa, cashew, raspberries, orange, pistachio 18.0
(paired with Valdespino El Candado Pedro Ximenez Sherry – 11.5 glass)

TIRAMISÙ

Traditional espresso dessert, marsala liquor 18.0
(paired with Taylors 10 year Port – 11.5 glass)

VINI DOLCI

MALVASIA Terre Sililiane IGT 2020 (Italy) 9.5 / 92

DE BORTOLI 'NOBLE ONE' Botrytised Semillon 2019 (Riverina, Australia) 16.5 / 82

SICHEL Sauternes 2020 (Bordeaux, France) 15.5 / 75

CAMPBELLS OF RUTHERGLEN Muscat NV (Victoria, Australia) 13.5 / 65

FAMILLE PERRIN MUSCAT BEAUMES DE VENISE 2019 (Rhone/France) 375ml 14.5 / 68

VALDESPINO EL CANDADO Pedro Ximenez Sherry (Jerez, Spain) 12.5