

## House churned ice creams & sorbets

3 - per scoop or selection of 6 for - 14

Vanilla ice cream

PX & raisin ice cream

Crème fraiche ice cream

Strawberry sorbet

Passionfruit sorbet

Blackberry sorbet

## Desserts

Olive oil cake with crème fraiche & raspberries – 9

Vanilla pannacotta with black fig & Cinnamon crumb – 9

Chilled rice pudding with strawberries & cracked pistachio – 8.5

## Cheese

Served with olive oil crackers & membrillo - 6 per cheese

La Peral Blue - *creamy Spanish artisan blue with a moderate bite and good complexity*

Marantona cave aged Manchego PDO -*Hard, aged, sheep's milk cheese, unpasteurised*

## Digestives

Tiramisu cocktail – *Black & white Mozart chocolate liqueur, kahlua & espresso* – 10

Moscato D'Asti – 8

*Perfectly balanced with soft, sweet fruit, a hint of Turkish delight and lively, fresh acidity*

Please see our drinks menu for further Digestif options

*A discretionary 12.5% service charge is added to your bill*

*Our dishes contain allergens - for more information please speak to a member of staff*