

# AFTER DINNER

# DOLCI

## DESSERTS

### BANANA CREME BRULEE £8

Caramelised banana crème brûlée, breakfast milk beignets.

### SPUMONI CON CILIEGIE £8

Cherry, pistachio and chocolate spumoni with cherry wine reduction.

### MOUSSE AL CIOCCOLATO £10

Salted caramel filled milk chocolate mousse, malted milk ice cream, dark chocolate.

### CHEESECAKE AL PROFUMO DI ALLORO £8

Bay leaf scented baked cheesecake with strawberries and pine nut brittle.

### TIRAMISU £7

A slice of Rosso's tiramisu made with a mix of Marsala wine and Grindsmith cold brew coffee, within light vanilla sponge layers.

### PROFITEROLES AL CIOCCOLATO £6

Crisp choux pastry buns, white chocolate mascarpone and hot chocolate sauce.

Some of our dishes may contain nuts. Fish may contain small bones. Please speak to a member of staff before placing your order if you have any allergies or intolerances or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to all bills. Payment by cheque is not accepted.

# DOLCI

## **SFERA DELLA PASSIONE**

**£10**

White chocolate sphere, passionfruit curd, caramelised white chocolate, meringue pieces.

## **GELATO**

**£6**

Assorted luxury ice creams and sorbets with a wafer biscuit. Please ask a member of staff for the selections available.

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# FORMAGGI

## CHEESE

### Four for £10, all for £16

All served with seasonal homemade chutneys, quince paste, various artisan crackers and fresh grapes.

#### **BLU DI BUFALA** Lombardy

Buffalo milk cheese. A sweet and buttery blue cheese.

#### **CARBONCINO** Piedmont

Mixed milk cheese. Charcoal coated, delicate in character with a silky texture.

#### **CASATICA DI BUFALA** Lombardy

Buffalo milk cheese. Mild soft-ripened cheese aged for 3-5 weeks. This cheese is creamy with a supple richness.

#### **PECORINO** Umbria

Ewe's milk cheese. Aged for 36 months, which results in a strong, robust and very dry character.

#### **RACHEL** Somerset

Goat's milk cheese. Washed rind, sweet and nutty. Full of charm.

#### **BIX** Oxfordshire

Cow's milk cheese. Triple cream, mould ripened, soft cheese. Notes of yoghurt and fresh grass with toasty undertones.

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# CAFFETERIA

## COFFEES & HOT CHOCOLATE

All our coffees are made with freshly ground Illy Arabica Beans.

A variety of milks and milk alternatives are available. Please ask your server.

### COFFEE

Americano	£3
Caffe Latte	£4
Cappucino	£4
Espresso	£3
Large Espresso	£4

### HOT CHOCOLATE

Deluxe Hot Chocolate Choc-O-Lait	£5
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### LIQUEUR COFFEES

Baileys Coffee	£9
Tia Maria Coffee	£9
French Coffee Hennessy VS or Cointreau	£9
Irish Coffee Roe & Co	£9
Italian Coffee Galliano, Amaretto or Sambuca	£9

# CAFFETERIA

## TEA FORTE® PYRAMID TEAS & INFUSIONS

### ENGLISH BREAKFAST £3

Robust and entrancing, enjoy with a splash of milk. Organic.

### DECAF ENGLISH BREAKFAST £3

A robust breakfast tea, caffeine free.

### EARL GREY £3.50

Aromatic and rich organic Indian tea.

### ESTATE DARJEELING £3.50

From the Himalayan foothills.

### LEMON VERVAIN £3.50

Fragrantly fresh citrus with the sweetness of wildflower honey.

### GINGER LEMONGRASS £4

A sweet, citrusy blend of spring lemongrass. Balanced with a soft ginger note. Organic.

### CITRUS MINT £4

Organic herbal tea, caffeine free.

### JASMINE GREEN £4

Rare, intoxicatingly fragrant jasmine scented organic green tea.

### CHAMOMILE CITRON £4

Organic herbal tea, caffeine free.

# CAFFETERIA

## TEA FORTE® PYRAMID TEAS & INFUSIONS

### MOROCCAN MINT

£4

Chinese gunpowder green tea blended with peppermint leaves.

### SENCHA

£4

One of Japan's finest. Low in caffeine.

