

AFTER DINNER

DOLCI

DESSERTS

BANANA CREME BRULEE £10

Caramelised banana crème brûlée, breakfast milk beignets.

SPUMONI CON CILIEGIE £10

Cherry, pistachio and chocolate spumoni with cherry wine reduction.

MOUSSE AL CIOCCOLATO £11

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

CHEESECAKE AL PROFUMO DI ALLORO £10

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

TIRAMISU £10

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 £8

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

Some of our dishes may contain nuts. 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

£12

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

GELATO

£7

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

To accompany, we also suggest a pairing from our extensive range of dessert wines, liqueurs or spirits to enhance the flavour of your selection.

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FORMAGGI

CHEESE

Four for £12, all for £18

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.

To accompany, we also suggest a pairing from our extensive range of dessert wines, liqueurs or spirits to enhance the flavour of your selection.

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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

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| Americano | £4 |
| Caffe Latte | £5 |
| Cappucino | £5 |
| Espresso | £3 |
| Large Espresso | £4 |

HOT CHOCOLATE

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| Deluxe Hot Chocolate Choc-O-Lait | £6 |
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LIQUEUR COFFEES

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| Baileys Coffee | £10 |
| Tia Maria Coffee | £10 |
| French Coffee Hennessy VS or Cointreau | £10 |
| Irish Coffee Roe & Co | £10 |
| Italian Coffee Galliano, Amaretto or Sambuca | £10 |

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 £4

Aromatic and rich organic Indian tea.

ESTATE DARJEELING £4

From the Himalayan foothills.

LEMON VERVAIN £4

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.

DIGESTIVI

DESSERT WINES

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|---|-------------------------------------|
| Moscato D'asti DOCG Prunotto, 5% | 75CL £40 125ML £7 |
| Passito Sanct Valentin Comtess' DOC St. Michael-Eppan, 13.5% | 37.5CL £75 50ML £11 |
| Muffato Della Sala IGT Castello Della Sala Antinori, 12% | 50CL £85 125ML £22 50ML £9 |
| Sangue Di Giuda DOC Ca' Montebello, 7 % | 75CL £35 125ML £7 |
| Angelorum Recioto Della Valpolicella Classico DOCG Masi, 14% | 37.5CL £55 125ML £20 50ML £8 |
| Vinsanto Del Chianti Classico DOC Antinori, 17% | 37.5CL £70 125ML £25 50ML £10 |

This selection has been taken from our extensive bar menu. Please ask your server for the bar or cocktail menus if you wish to look at the other choices available for your after dinner drinks.

DIGESTIVI

GRAPPA

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|---|-----|
| Grappa Jacopo Poli Di Sassicaia - 40% | £15 |
| Grappa Morbida Barrique - 41% | £5 |
| Grappa Marzadro Le Diciotto Lune - 41% | £6 |
| Grappa Stravecchia Tenuta San Leonardo - 45% | £10 |
| Grappa Tignanello Marchesi Antinori - 42% | £7 |
| Grappa Tremontis - 42% | £5 |

DIGESTIF

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| Henry De Querville Calvados - 40% | £6 |
| Vecchia Romagna - 38% | £5 |

PORT & SHERRY

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| Cockburns Fine Ruby - 19% | £5 |
| Gonzalez Byass Tio Pepe Palamino Fino Sherry - 15% | £5 |
| Harvey's Bristol Cream - 15% | £5 |
| Taylor's Late Bottled Vintage 2004 - 20% | £6 |

DIGESTIVI

LIQUEURS

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|------------------------------|----|
| Benedictine D.O.M - 40% | £5 |
| Cointreau - 40% | £6 |
| Cointreau Blood Orange - 40% | £5 |
| Drambuie - 40% | £5 |
| Grand Marnier - 40% | £6 |

COGNAC

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| Hennessy V.S - 40% | £5 |
| Hennessy X.O - 40% | £18 |
| Hennessy Paradis - 40% | £100 |
| Hennessy Richard - 40% | £125 |
| L'essence De Courvoisier - 42% | £100 |
| Martell Cordon Bleu - 40% | £15 |
| Rémy Martin 1738 - 40% | £7 |
| Rémy Martin X.O. Excellence - 40% | £16 |
| Rémy Martin Louis XIII - 40% | £150 |
| | 10ML £60 |
| | 20ML £120 |
| | 40ML £240 |

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