

I Dolci

Homemade gelato + sorbet - up to 3 scoops (v*)	3/5/6.5
Affogato with homemade vanilla or Nutella ice cream(v)	7
Tiramisu (v)	8
Nectarines in foraged elderflower syrup, vanilla panna cotta (v*)	8.5
Homemade elderflower vermouth on ice (v*)	4
Vin Santo e Cantuccini (v)(n)	7
Pacenzia Zibibbio Sicilian dessert wine 100ml (V*)	7.5

II Glossario

Affogato Gelato 'drowned' with an espresso shot

Elderflower Flowers foraged in mid june on Bartonsham meadows. Steeped fro 48hours with filtered water, lemon, sugar + citric acid

Vin Santo Traditional Tuscan fortified wine, similar to sweet sherry

Cantuccini Tuscan almond biscuits twice baked. Firmer than most biscuits and therefore perfect for dipping

v - vegetarian version available v* - vegan version available n - contains nuts or seeds

Please inform us of all allergies + dietary requirements. Unfortunately, we cannot guarantee the absence of traces of nuts.

In our continuing efforts to run a more regenerative business, we now source all of our dried pulses + legumes from Hodmedod's, an independent Suffolk business focused on British grown pulses + grains. Our menu is vegetable centric as we push more + more towards cooking homegrown produce through the seasons, using various methods to preserve any excess or overripe fruit + vegetables, + fully committing to use our leftovers in menu options like stews, pestos + gelati.

Service charge is not included. Whatever you leave is divided equally amongst all our staff in addition to their wage.