

I Dolci

Homemade gelato + sorbet - up to 3 scoops (v*)	3/5/6.5
Affogato with homemade vanilla or Nutella ice cream(v)	7
Quince, rhubarb + hazelnut frangipane tart, pouring cream (v*)(n)	8.5
Malt panna cotta, chocolate nib biscuit, Earl Grey + orange steeped prunes	8.5
Durgali aged pecorino Sardo, dates, chestnut honey + walnuts (n)	8
Homemade Bargnolino 25ml	3.5
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

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

Durgali Aged Sardinian pecorino with an intense, piquant flavour, honey colour and a granulose texture

Bargnolino An Italian version of sloe gin, served chilled as a shot at the end of a meal. Ours is made with dry gin, Lambrusco rosso, Humber woodland sloes and winter spices.

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. Most of the rest of the menu is available with gluten free alternatives.

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.