



POSTRES

dulce de leche fondant • vanilla ice cream (15 minutes) £10

chocolate gâteau • crema americana £12

mango • coconut • lime • mint £10

baked cheesecake • gariguetta strawberry £12

lemon tart • raspberries £10

bitter chocolate mousse • dulce de leche £10

ice creams & sorbets (two scoops) £4

manchego cheese • quince £12

fresh fruits £10

PETIT FOURS

dark chocolate hazelnut • sicilian orange peel • macaroons £6

DIGESTIVOS

Copper Martini £17

Tokaji Aszú 6 Puttonyos £18

LBV Port, Ramos Pinto £12

Martell XO Cognac £55

Hennessy Paradis Cognac £200

Louis XIII Cognac £400

Jacopo Poli - Grappa di Sassicaia 4yo £45

✦ refers to lactose, sugar and gluten free | vegan (ve) / vegetarian (v) | we support local, sustainable and organic producers
please inform your waiter if you have any food allergies | a 15% discretionary service charge will be added to your bill



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