

B A R D O

DESSERTS

Torta al cioccolato £28

Dark chocolate ganaché, gluten-free chocolate sponge cake (serves 2-4)

Gianduiotto £14

Toasted hazelnut sponge, dark chocolate cream (80%), milk chocolate mousse (40%), blackcurrant sorbet

Gelato mantecato al momento £24

Bitter dark chocolate ice cream 'al momento' (serves 2-3)

Parfait al pistacchio £12

Pistachio parfait, pistachio biscotto, peach compote, peach sorbet

Tiramisù £12

Bardo tiramisù, marsala ice cream, chocolate coffee beans

Crème brûlée £12

Crème brûlée, roasted cherries, cherry sorbet

Bardo magnum £6

Coconut and lime ice cream coated in dark chocolate

Savarin £12

Savarin, apricot jam, vanilla Chantilly, coffee ice cream

DESSERT WINES

	Glass 125ml	Bottle
Solalto, Fattoria le Pupille 2019 37.5cl	£20.00	£65.00
Traminer, Sauvignon Blanc, Sémillon, (Toscana, Italy)		
Recioto della Valpolicella, Brigaldara 2021 37.5cl	£23.00	£70.00
Corvina, Corvinone, Rondinella, (Veneto, Italy)		
Chateau Coutet, Barsac, Sauternes 2017 37.5cl	£23.00	£96.00
Sémillon, Sauvignon Blanc, Muscadelle, (Bordeaux, France)		

GRAPPE & DIGESTIVES

Nardini Grappa Bianca	£18.00
Nardini Grappa Riserva	£20.00
Grappa di Ornellaia Riserva	£24.00
Grappa di Tignanello	£26.00
Grappa di Sassicaia	£28.00
Grappa San Leonardo	£28.00
Grappa di Nebbiolo	£30.00
Amaro del Capo	£15.00
Amaro Averna	£15.00
Amaro Montenegro	£15.00
Limoncello	£15.00
Fernet Branca	£15.00
Branca Menta	£15.00
Jagermeister	£15.00
Sambuca	£15.00
Baileys	£15.00
Disaronno	£15.00
Drambuie	£15.00
Frangelico	£15.00

COGNAC AND ARMAGNAC

Hennessy VS	£20.00
Hennessy XO	£55.00
Hennessy Paradis	£165.00
Courvosier XO	£35.00
Remy Martin 1738.	£25.00
Remy Martin Louis XIII	£230.00
Baron de Sigognac VSOP.	£20.00
Baron de Sigognac 10yo	£22.00
Baron de Sigognac 20yo.	£35.00

TEA & INFUSIONS

English breakfast	£6.00
Earl grey	£6.00
Jasmine tea	£6.00
Green tea	£6.00
Fresh Mint	£6.00
Fresh ginger	£6.00
Chamomille tea	£6.00

COFFEE

Espresso	£5.00
Double Espresso	£7.00
Americano	£6.00
Cappuccino	£6.50
Latte	£6.50

Due to sourcing some items are subject to availability.

All dishes may contain traces of gluten and nuts.

Please let your waiter or waitress know if you have any allergies or intolerances.

All prices include 20% VAT at the current rate.

A 15% discretionary service charge will be added to the final bill.