



SILVA

DESSERTS

Blueberry & Lemon Mille-Feuille, Thyme, Macadamia £14
Peach Mousse, Raspberry, Prosecco Jelly, Meringue, Mango Sorbet * £14
White Chocolate & Strawberry Parfait, Elderflower, Pistachio, Marigold £14
Basque Cheesecake, Fresh Cream, Macerated Kentish Cherries * £14
Comté, Brioche, Fig, Peach, Gherkin £16

ICE CREAMS & SORBETS

Chocolate & Cacao Nib £5
Alfonso Mango Sorbet (Vg)* £5
Strawberry & Lemon Sorbet (Vg)* £5
Lemon & Blueberry Ripple £5
Mascarpone £5

DIGESTIFS

(50ml)

Homemade Limoncello £12
Homemade Crema di Limoncello £12

SAKES & SWEET WINE

(70ml)

NV, Dewtsuru Umegokochi, Plum, Japan £6.5
Akashi-Tai, Ginjo Yuzushu, Citrus-Infused, Japan £6.5
2018, Royal Tokaji, Blue Label, 5 Puttonyos Aszú, Hungary £16
NV, Tsukinokatsura “Yanagi” Junmai Ginjo, Japan £9
NV, Suehiro Junmai Daiginjo Kamenjo, Japan £10

* - Gluten-free Vg -Vegan

Please inform your server of any food allergies or dietary restrictions.

While we take great care to accommodate our guests, we cannot guarantee that cross-contamination will not occur in our kitchen.

A discretionary service charge of 15% will be added to your bill.