



DESSERTS



Flaming Crème Brûlée madagascar vanilla, whisky flambé 13

Passion Fruit Cheesecake passion fruit caviar, meringue, cream cheese & ginger crust 12

Flourless Chocolate Bar mandarin & pecan crunch, vanilla bean ice cream 12

Coco-Mango Sundae  toasted coconut, fresh mango & coconut caramel 10

Selection of Ice Creams dulce de leche, matcha, raspberry ripple 9



TEA



High Mountain Oolong.....	6
Anxi Tie Kuan Yin, Dragon's Well.....	5.5
White Elixir, Yunnan Pu Erh, Darjeeling.....	5.5
Jasmine, Ceylon Orange Pekoe.....	5
Camomile, Earl Grey.....	4.5



COFFEE



Brazilian, Costa Rica & Burundi washed Arabica beans blended
with washed Indonesian Robusta

Americano, Cappuccino, Espresso, Flat White, Macchiato 4.5

 Vegan

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

All prices include VAT. A discretionary service charge of 7.5% and a £3pp cover charge will be added to your bill



SWEET & FORTIFIED WINES
100ml



2017 Dorgo Vineyards Tokaji Edes Szamorodni, Hungary..... 17



SHERRIES
100ml



NV Bodegas Lustau, Manzanilla Papirusa Solera Familiar 13



PORTS
100ml



2013 Sandeman, Quinta do Seixo Port..... 14

NV Churchill's 20 Year Old Tawny..... 21



MADEIRA
100ml



NV Justino's Madeira, 10 Year Old Boal 17