

Dessert Wines

Château d'Yquem, B. de Lur-Saluces, Sauternes,

1^{er} cru classé supérieur France, 1998

Bottle 375ml £210.00 Glass 100ml £60.00

**Rasteau, Domaine Court de Mautens,
J. Bressy, France, 2004**

Bottle 500ml £60.00 Glass 100ml £13.00

**Vin de Constance, Klein Constantia,
Constantia South Africa, 2008**

Bottle 500ml £68.00 Glass 100ml £13.00

**Riesling, Cordon Cut, Mount Horrocks,
Clare Valley, Australia 2011**

Bottle 375ml £33.00 Glass 100ml £9.50

**Picolit, Aquila del Torre,
Friuli, Italy, 2004**

Bottle 500ml £57.00 Glass 100ml £12.50

**Tokaji Szamorodni,
Szepsy, Hungary, 2009**

Bottle 500ml £82.00 Glass 100ml £17.50

**Passito di Pantelleria, Ben Rye,
Donnafugata, Sicily, Italy 2011**

Bottle 375ml £56.00 Glass 100ml £15.90

**Saussignac, Vendange d'Autrefois,
Gascony, France, 2012**

Bottle 500ml £35.00 Glass 100ml £7.50

**For the full list of dessert wines and digestifs,
please refer to our wine list.**

Digestifs

Sherry

**Pedro Ximénez, San Emilio,
Lustau, Jerez**

Glass 100ml £5.00

Ports and Madeiras

**Quinta da Romaneira,
Late Bottled Vintage, Portugal**

Glass 100ml £5.90

Colheita, Quinta De La Rosa

Glass 100ml £9.50

Madeira, 10 year old Boal

Bottle 750ml £47.00

Cocktails

Irish Coffee £10.00

Spiced and honey liqueurs, hot coffee, cream

God Mother £10.00

Peach liqueur infused with nutmeg, vodka

Espresso Martini £10.00

Vodka infused with peppercorn, coffee liqueur,
brown cacao liqueur, espresso, vanilla syrup

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes. Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team.

Teas and Coffees

Tea Selection

All our teas are hand selected by tea experts Jing Tea.

Maojian £3.50

Premium grade green tea, soft and refreshing.

Earl Grey Ceylon £3.50

Made from a base of whole leaf Ceylon, scented with bergamot and sprinkled with cornflowers.

Assam £3.50

From India's famous Assam region.
Renowned for its depth and full body.

Silver Needle £5.00

Silver needle white tea is the most famous tea in the world.
Sweet and mellow with the freshness of honeydew melon.

Jasmine Pearls £5.00

Composed of the most perfectly balanced spring green tea, repeatedly hand-scented with fresh jasmine flowers (and nothing else!).

Coffee Selection

Our Musetti coffee is produced by Italy's award-winning exclusive coffee roaster. Roasting and blending in strict line with the artisan principle.
Flame-roasted, ethically sourced and Fairtrade supporters.

Filter £3.00

Cappuccino £3.50

Espresso £3.50

Café Latte £3.50

Please let us know if you require our in-house transport service which offers luxury cars at competitive rates.

Desserts

Original Beans dark chocolate and rasgolla tart with calamansi and chilli sorbet 🌿 £8.50

Taylors, Tawny 20 years, Portugal Glass 100ml £12.00

Baked Jalandhar – Thandai, saffron and carrot halwa ice cream with spiced meringue 🌿 £8.00

Saussignac, Vendange d'Autrefois, Gascony, France, 2012 Glass 100ml £7.50

Spiced red pumpkin and corn cake, popcorn ice cream £7.50

Muscat 20 years, Frontignan, France Glass 100ml £8.50

Green cardamom brulée with rose petal biscotti 🌿 £8.00

Recioto di Soave, Pieropan, Veneto, Italy, 2009 Glass 100ml £7.60

Ice cream or sorbet selection of the day £6.50

Banana tarte tatin with thandai ice cream 🌿 (for two) £20.00

Passito di Pantelleria, Ben Rye, Donnafugata, Sicily, Italy, 2011 Glass 100ml £14.90

Selection of Neal's Yard cheeses with quince chutney 🌿 £10.00

Colheita, Quinta De La Rosa, Portugal, 1997 Glass 100ml £9.50

Dessert Platter

Tasting plate of assorted desserts 🌿 – for two or more
£25.00 per two people

NV Champagne Brut Rosé Premier Cru Nicolas Guesquin

Bottle 750ml £69.00 Glass 125ml £12.00

Pastry Chef – Morsingh Jakhi

🌿 Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes. Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill.

All gratuities are distributed to the entire team.