

Desserts

Tiramisu 8.5 VE
mocha sauce

Strawberry Cheesecake 8.5 VE GF
basil coulis

Peach Melba 8 VE GF N
almond crumble, vanilla ice cream

Chocolate Mousse 8 VE GF
rum ganache, fresh raspberries

Rhubarb Tart 9 VE
crème patissiere, rhubarb compote

Ice Cream & Sorbets 6 (two scoops) VE
please ask your server for available flavours

VE VEGAN | GF GLUTEN FREE | N CONTAINS NUTS

Please be advised we operate a cashless business. Our recipes cannot be altered without prior arrangement and notice. Allergen information is available upon request, please ask the manager for details before ordering. We do not operate an allergen-free kitchen, all our dishes are subject to cross contamination. A discretionary service charge of 12.5% will be added to your bill. Service charge is shared amongst all staff.

Aperitifs & Digestifs

Amaretto Disaronno 28% 7.5
Tia Maria 20% 7.5
Cointreau 40% 7.5
Frangelico 20% 7.5
Contratto Bitter 22% 7.5
Dolin Rouge Vermouth 16% 7.5
Aperol 11% 7.5

Fortified

Sandeman Unfiltered Late Bottled Vintage Port 19.5% 5
Janneau Grand Armagnac 40% 9.5
Cognac Courvoisier V.S 40% 9

Tea & Coffee

Oat, Soya & Almond milk available

Espresso		Americano	4
single	3	Flat white	4.5
double	5.5	Latte	4.5
Macchiato		Cappuccino	4.5
single	3	Mocha	5
double	3.5	Hot Chocolate	5

Decaffeinated coffee available on request

Tea selection - Pot 4.5

English Breakfast, Earl Grey, Green, Red Berry,
Peppermint, Fresh Mint, Fresh Lemon, Fresh Lemon & Ginger

All measures are listed as 50ml unless otherwise stated

all our straws are bio-degradable | all our drinks are vegan

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