
CUT TO THE CHASE - THE SWEETS

£12

PASSIONFRUIT & JASMINE BAKED ALASKA

White Chocolate Buttermilk Cake, Jasmine Tea Syrup

Ruinart Brut Rosé £36

TAHITIAN VANILLA CHEESECAKE

Roasted Provence Figs, Honeycomb Ice Cream

Muscat, Domaine Christian Binner, SGN, 2003 £24

GRANNY SMITH APPLE & BLACKBERRY CRUMBLE

Toasted Almonds, '50 Bean' Vanilla Ice Cream

Muscat, Bera Moscato d'Asti, 2018 £14

PB&C PEANUT BUTTER & CHOCOLATE ROCHER

Salted Dulce De Leche & Candied Peanut Ice Cream

Furmint, Tokaj-Hetzolvo, Late Harvest, 2015 £18

WARM VALRHONA DARK CHOCOLATE SOUFFLÉ (AVAILABLE DINNER ONLY)

Whipped Crème Fraîche, Toasted Hazelnut Gianduja Ice Cream

Grenache, Mas Amiel, Maury Vintage, 2015 £16

ARTISANAL BRITISH CHEESES

The selection we are featuring is our tribute to passionate and devoted cheese farmers from across UK and Ireland, enjoy them!

Hafod by Rob Howard in Ceredigion, Wales

Baron Bigard by Jonny Crickmore in Bungay, Suffolk

Spenwood by Anne Wigmore in Riseley, Berkshire

Gubbeen by Gianna Ferguson in Cork, Ireland

Colston Bassett Stilton by Billy Kevan in Colston Bassett, Nottinghamshire

St Jude by Julie Cheyney at Fen Farm Dairy in Bungay, Suffolk

Dorstone by Charlie Westhead in Dorstone, Herefordshire

Three £16

Six £24

Prices include VAT at the new reduced rate of 5% and exclude 14% service charge.
Our menu contains allergens. If you suffer from any food intolerances or allergies,
please let a member of the restaurant team know upon placing your order.

SPECIALITY TEA & COFFEE SELECTION



KONA COFFEE FESTIVAL CROWN CHAMPION - ARIANNA FARMS, 2017 £12
Light, silky, rounded sweetness, cashew nuts & honey aromas, chocolate & peach palate taste

JAMAICA BLUE MOUNTAIN- GOLD CUP GRADE £14
Floral aromas, mild & complex flavor with a lack of bitterness. Creamy and almost chocolaty taste

WILD KOPI LUWAK- GRAND RESERVE £18
'The world's most expensive coffee', derives its name from the Indonesian civet cat.

JING

JING DARJEELING 1ST FLUSH SUPREME £18
First flush with a light and floral subtle taste. Hints of elusive muscatel flavor.

JING ORGANIC DRAGON WELL £42
Vivid flavors and soft hazel sweetness, an extraordinary sample of Dragon Well.

JING WILD WUY GOLD £58
Deep malt flavors balanced with honey sweetness.

JING TAIWAN LI SHAN £28
Lightly oxidized and tightly rolled oolong tea. Pristine bright yellow color and a sweet, floral aroma.

JING 1970S WENGE LOOSE RAW PU ERH £68
Rare loose raw pu erh. Rich and smooth finish with ageing woody flavors and mineral complexities.

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