



Dessert wines

Kardos Tündérmese 9
Tokaji, Hungary, 2018

Taylors 10, Port 10
10 y/o, Portugal, NV



Dessert cocktails

Amaretto Sour 11
Disaronno, lemon, egg white, Angostura

Espresso Martini 12
Vodka, coffee liqueur, espresso

Old Fashioned 12
Bourbon, Angostura, orange

Desserts

Banoffee pie 8 (v)

Vanilla cheesecake, Amarena cherry 8

Apple & blackberry bread & butter pudding 8 (v)

Poached pear, milk chocolate mousse 8 (v)

Manchego, quince jelly, sourdough crisps 9 (v)

Selection of ice creams/sorbets 3/scoop (v) (ve)



Tea

Starting from 4
Herbal infusion, black,
white, oolong, green

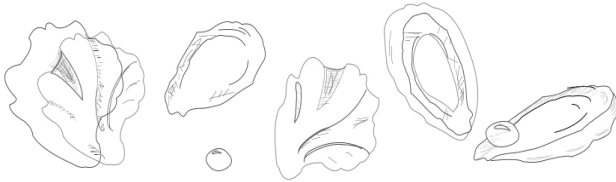


Coffee

Single espresso 3
Flat white 3.5
Double espresso 3.5
Caffè latte 3.5
Americano 3.5
Cappuccino 3.5

KITCHEN E20

Oyster
happy hour
1.50 each



Every Wednesday
12PM-3:30PM 5PM-9:30PM

Bottomless
drinks
25



Every Weekend
12PM-4PM

(v) Vegetarian | (ve) Vegan

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchen, we cannot guarantee the absence of allergens in any of our dishes.

A discretionary service charge of 12.5% will be applied to food and beverage.