



Dessert wines

Kardos Tündérmese 9
Tokaji, Hungary, 2018

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



Dessert cocktails

Amaretto Sour 12
Disaronno, lemon, egg white, Angostura

Espresso Martini 12
Vodka, coffee liqueur, espresso

Old Fashioned 13
Bourbon, Angostura, orange

Desserts

Caramelised apple Paris-Brest, vanilla ice cream 8
Chocolate & butterscotch gâteau, basil & lime leaf sorbet 8
Vanilla cheesecake, roasted peach, orange blossom 8
Pineapple & coconut mousse, mango sorbet 8 (v)
Manchego, membrillo, sourdough crisps 9
Selection of ice creams/sorbets 3/scoop (v) (ve)



Tea

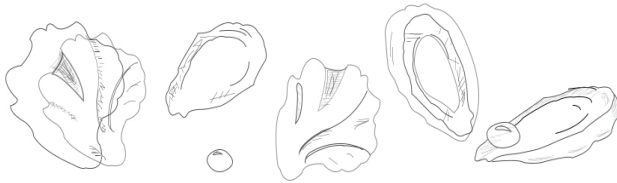
Starting from 4
Herbal infusion, black,
white, oolong, green



Coffee

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

Oyster
happy hour
2.50 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.