

KITCHEN€20

Dessert



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

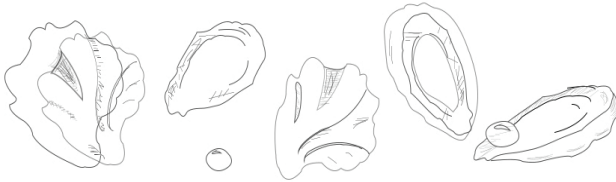


Coffee

Single espresso 3
Double espresso 3.5
Americano 3.5
Flat white 4
Cafe latte 4
Cappuccino 4

Oyster & Fizz Happy Hour £10

2x Oysters & Glass of Prosecco



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.