

KITCHEN E20

DESSERTS

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

DESSERT WINE

Served as 75ml glasses

Kardos Tündérmese Tokaji, Hungary, 2018	9
Taylors 10, Port 10 y/o, Portugal, NV	10

HOT DRINKS

Tea from 4

Herbal infusions, black,
white, oolong, green

Coffee

Single espresso	3
Double espresso	3.5
Americano	3.5
Flat white	4
Latte	4
Cappuccino	4

COCKTAILS

Curtain Call Irish whiskey, maple Guinness reduction, hazelnut liqueur, Caramel, Prosecco, lavender foam	13
Espresso Martini Vodka, coffee liqueur, espresso	12
Old Fashioned Bourbon, Angostura, orange	13

DIGESTIFS

Martell VS Cognac	10
H Hine VSOP Cognac	11
Rémy Martin VSOP Cognac	14
Rémy Martin 1738 Cognac	15
Rémy Martin XO Cognac	55
Barsol Pisco	10
Burnt Faith Brandy	12
Pere Magloire VSOP Fine Calvados	11

(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.