

Dessert Wines

Picolit, Aquila del Torre, Friuli, Italy, 2004

Bottle 500ml £66.00 Glass 100ml £13.50

Tokaji Szamorodni, Szepsy, Hungary, 2012

Bottle 500ml £120.00

Malvasia Passito, Vigna del Volta

Emilia-Romagna, Italy, 2009

Bottle 500ml £80.00 Glass 100ml £16.50

**Saussignac, Vendange d'Autrefois, Gascon
France, 2012**

Bottle 500ml £37.00 Glass 100ml £7.50

**Côteaux du Layon St Aubin, Domaine des Barres
Loire, Franc, 2014**

Bottle 750ml £43.00 Glass 100ml £7.50

**Muscat de Frontignan
Chateau de Peysonnie, France, NV**

Bottle 375ml £28.00 Glass 100ml £8.00

**For the full list of dessert wines
and digestives, please refer to our wine list**

Digestifs

Sherry

Pedro Ximénez, San Emilio,

Lustau, Jerez

Glass 100ml £11.80

Ports

Taylors, Tawny, 20years

Glass 100ml £14.00

Fonseca, Vintage port 2001

Glass 100ml £12.60

Taylor, Tawny, 10 years

Glass 100ml £9.00

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes. Prices include VAT @ 20%. **We do not levy service charge.**

Teas and Coffees

Tea Selection

All our teas are hand selected by tea experts Jing Tea.

Maojian £3.75

Premium grade green tea, soft and refreshing.

Earl Grey Ceylon £3.75

Made from a base of whole leaf Ceylon, scented with bergamot and sprinkled with cornflowers.

Assam £3.75

From India's famous Assam region.
Renowned for its depth and full body.

Silver Needle £5.50

Silver needle white tea is the most famous tea in the world. Sweet and mellow with the freshness of honeydew melon.

Jasmine Pearls £5.50

Composed of the most perfectly balanced spring green tea, repeatedly hand-scented with fresh jasmine flowers (and nothing else!).

Coffee Selection

Our Musetti coffee is produced by Italy's award-winning exclusive coffee roaster. Roasting and blending in strict line with the artisan principle. Flame-roasted, ethically sourced and Fairtrade supporters.

Filter £3.50

Cappuccino £4.00

Espresso £3.50

Café Latte £4.00

Please let us know if you require our in-house transport service which offers luxury cars at competitive rates.

Desserts

Original Beans chocolate chilli praline fondant, hazelnut mousse, banana peanut ice cream 🍌 £14.00

Taylor's, Tawny 20 years, Portugal

Glass 100ml £14.00

Royal Punjabi kulfi, honey comb pistachio crumble £9.50

Saussignac, Vendange d'Autrefois, Gascony, France, 2012

Glass 100ml £ 7.50

Mithai Chaat – collection of Indian festive sweets £11.50
Rice kheer, ras malai, shrikand sorbet, boondi and pop corn

Piccolit, Aquila del Torre, Friuly, Italy

Glass £13.50

Lemon and ginger brulée, masala sable 🍌 £9.00

Côteaux du Layon St Aubin, Domaine des Barres

Loire, Franc, 2014 Glass 100ml £7.50

Gulab jamun and yuzu tart, iced double cream 🍌 £9.50

Enamor Yuzu liqueur de France Glass 50ml £ 8.30

Fig and date sticky toffee pudding, cinnamon ice cream 🍌 £9.50

Malvasia Passito, Vigna del Volta, Emilia-Romagna Italy, 2009

Glass 100ml £ 16.50

Saffron poached pear, tapioca and lime payasam £10.00

Muscat de Frontignan Chateau de Peysonnie, France, NV

Glass 100ml £ 8.00

Ice cream or sorbet selection of the day £7.50

Selection of Neal's Yard cheeses with quince chutney 🍌 £14.50

Fonseca, Vintage port 2001, Portugal, Glass 100ml £ 12.60

Dessert Platter

Tasting plate of assorted desserts – for two or more

£30.00 per two people 🍌

Champagne Brut Rosé Francois Monay
Bottle 750ml £74.00 Glass 125ml £15.00