

Tea Selection

All our teas are hand selected by tea experts

Raf Black Tea £3.50

Indian assamica grown in Malawi, blended with Indian Darjeeling tea. It has soft florals balanced by smooth, malty notes.

Earl Grey £4.00

A clean and exceptionally bright infusion with exhilarating citrus notes, blended with Bergamot oil from Calabria orchards.

1st Flush Muscatel Sikki £5.50

Grown high in the secret gardens of Sikkim this tea, the first pick up after the snow melt, bright and delicate.

Cloud Tea £5.50

Light and floral as a Darjeeling with caramel, malty notes and exceptional hint of apricot.

Green Tea £5.00

Hand rolled Nepalese tea, early spring pick from specific field. Mango, cooked pineapple and lychee notes.

Cornish Peppermint £3.75

Powerful and uplifting with a gentle approach leading to a long finish.

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.

De-caffinated available on Request

Filter £ 3.50

Cappuccino £ 4.00

Espresso £3.50

Café Latte £4.00

Dessert Wines

Tokaji Szamorodni, Szepsy, Hungary, 2012

Bottle 500ml £120.00

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

Bottle 500ml £80.00 Glass 100ml £ 17.00

Château Caillou, 2th Cru Classé, Sauternes, France, 2011

Bottle 750 ml 138.00 Gass 100ml 18.50

Saussignac, Vendange d'Autrefois, Gascony, France, 2015

Bottle 500ml £37.00 Glass 100ml £ 7.50

Côteaux du Layon St Aubin, 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

Sherries and Ports

Pedro Ximénez San Emilio Lustau, Jerez

Glass 100ml £11.80

Palo Cortado Cayetano Lustau, Jerez

Glass 100ml £14.40

Taylor's Tawny, 20years

Glass 100ml £14.00

Fonseca, Vintage port 2001

Glass 100ml £12.60

Taylor, Tawny, 10 years

Glass 100ml £11.00

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

After Dinner Cocktails

Cinnamon Club Espresso Martini **£13.00**

Absolut Peppar, coffee liqueur, chai-spiced vanilla, espresso

Roast Walnut Old Fashioned **£13.00**

Lot 40 Rye, roast walnut, club spiced mix, bitters

Long Night in Bombay **£12.00**

Olmecca Altos Blanco Tequila, preserved lemon, almond, ginger

Unique Whiskies

All served at 25ml Measures

Carn Mor Glen Grant 1965 – 43yrs - £40

Highly complex and rich, which is firm enough to hold the spice and oak with comfort, balance and quality is nothing short of superb.

Carn Mor Macallan 1965 Sherry Cream Butt – 43yrs - £75

Stunningly clean sherry notes with wonderful nuttiness amid spice and oak, that bathes in luxuriant, simply flawless, leathery sherry.

Carn Mor Macallan 1965 Sherry Fino Butt – 43yrs - £75

Sweetness of the nose automatically translates to the palate. Mouth-watering barley is deeply embedded. Clean whisky at its finest.

Carn Mor North of Scotland 1973 – 35yrs – £30

This single cask is one of the last remaining examples of this lost distillery. Matured in a bourbon, the sweetness from the wood as integrated with the spirit creating the perfect pudding whisky: layers of sweet and dried fruit, interleaved with vanilla and caramel

Desserts

Original Beans dark chocolate and Tellicherry pepper mousse, white chocolate and carom crumble, shatkora lime marmalade 🍯 **£14.00**

Taylor's, Tawny 20 years, Portugal, Glass 100ml £14.00

Malai Kufi – Old Delhi favourite, served with quinoa and raspberry crumble **£9.50**

Saussignac, Vendange d'Autrefois, Gascony, France, 2015, Glass 100ml £7.50

Sticky ginger toffee pudding, cinnamon ice cream 🍯 **£8.75**

Malvasia Passito, Vigna del Volta, Emilia-Romagna Italy, 2009 Glass 100ml £17.00

Lemon and ginger brulee, pink peppercorn crisp 🍯 **£9.00**

Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014

Glass 100ml £7.50

Salted caramel tart, wild berry sorbet, poppy seed meringue 🍯 **£9.50**

Pedro Ximenez San Emilio Lustau, Jerez, Spain Glass 100ml £11.80

Saffron poached pear, sago and pineapple payasam, roasted plum sorbet (vegan) **£10.00**

Muscat de Frontignan, Chateau de Peysonnie, France, Glass 100ml £8.00

Ice cream or sorbet selection of the day **£7.50**

Franciacorta Brut Castelveder, Italy, Glass 125ml 11.40

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 £77.00 Glass 125ml £15.00*