

## Tea Selection

All our teas are hand selected by tea experts

**Assam Breakfast** £3.50

Malt, honey, Rasin – Originally from India, full-bodied black tea

**Oolang Tea Ali Shan** £5.50

Apricot, cream, strawberry leaf – Originally from Taiwan, uniquely creamy with tropical fruit notes and a floral, spring freshness.

**2<sup>nd</sup> Flush Organic Darjeeling** £5.50

Grown in India, a black tea that's light, refreshing with notes of hay and grape sweetness

**Jasmine Silver Needles** £4.00

Delicate tea scented with whole natural jasmine flower

**Organic Jade Sword** £5.00

Floral, Edamame, cut grass notes, with origins from China – refreshing, sweet, organic green tea; the essence of spring

**Whole Peppermint Leaf** £3.75

With origins from Germany, an intensely refreshing herbal tea

## 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-cafeinated available on Request*

Filter £3.50

Cappuccino £4.00

Espresso £3.50 double £3.75

Café Latte £4.00

## Dessert Wines

**Tokaj 5 Putts, Hetsolo, Hungary, 2008**

*Bottle 500ml £100.00*

**Malvasia Passito, Vigna del Volta Emilia-Romagna**

*Bottle 500ml £80.00 Glass 100ml £17.00*

**Château Filhot, Sauternes, France 2010**

*Bottle 375ml £60.00 Glass 100ml £16.00*

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

*Bottle 500ml £50.00 Glass 100ml £10.00*

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

*Bottle 375ml £31.00 Glass 100ml £9.00*

## Sherries and Ports

**Palo Cortado Cayetano Lustau, Jerez**

*Glass 100ml £14.40*

**Pedro Ximenez San Emilio Lustau, Jerez, Spain**

*Glass 100ml £12.00*

**Taylor's, Tawny, 20 years**

*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

### Halwa Espresso Martini **£14.00**

*Absolut Vanilla, caramelized butter, coffee liqueur, espresso*

### Long Coconut Chai(non-alcoholic) **£9.50**

*Coconut milk, black tea, chai spice*

Add Diplomatico Reserva Exclusiva Rum **£13.00**

## Unique Whiskies

All served at 25ml Measures

### Carn Mor Glen Grant 1965 – 43yrs - £75

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.

## Desserts

Warm dark chocolate and cumin mousse, coffee ice cream **£12.00**

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

Passion fruit and gulab jamun brulee, pink peppercorn crisp(g) **£9.50**

*2019 Côteaux du Layon Domaine de Barres, Loire, France Glass 100ml £8.50*

Royal malai kulfi, Indian 100s and 1000s **£9.50**

*2010 Chateau Filhot, Southern, France Glass 100ml £16.00*

Carrot halwa treacle tart, clove ice cream (g) **£9.50**

*NV Muscat de Frontignan Château de Peysonnie Glass 100ml £9.00*

Saffron poached pear, coconut rice kheer, quinoa crumble **£9.50**

*2019 Côteaux du Layon Domaine de Barres, Loire, France Glass 100ml £8.50*

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

*Prucia Liquer de France Glass 50ml £8.50*

Selection of English farmhouse cheeses from Neal's Yard with quince chutney (g) **£17.00**

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

### Dessert Platter

Tasting plate of assorted desserts - for two or more

*£30.00 per two people 🍴*

*Champagne Brut Rosé Francois Monay  
Bottle 750ml £98.00 Glass 125ml £18.00*