

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

Oolong Tea Ali Shan £5.50

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

2nd 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-caffeinated available on Request

Filter £3.50

Cappuccino £4.00

Espresso £3.50
double £3.75

Café Latte £4.00

Dessert Wines

Muscat de Frontignan Chateau de Peysonnie, France, NV
Bottle 375ml £35.00 Glass 80ml £9.00

Malvasia Passito, Vigna del Volta Emilia-Romagna
Bottle 500ml £80.00 Glass 80ml £13.50

Château Filhot, Sauternes, France 2016
Bottle 375ml £68.00 Glass 80ml £18.00

2017 Muscat Klein Costantia, South Africa
Bottle 500ml £150.00 Gls 80ml £25.00

Tokaj 5 Putts, Hetsolo, Hungary, 2008
Bottle 500ml £160.00 Gls 80ml £26.00

Prices include VAT at prevailing rate. We do not levy service charge for tables of up to 8 people. Please inform one of our team of your specific allergy or dietary requirement when ordering.

After Dinner Cocktails

Espresso Martini £14.00

Absolut Vanilla, coffee liqueur, espresso

Connoisseurs Coffees £12.00

Coffee, demerara sugar, cream, your favourite liqueur

Sherries and Ports

Palo Cortado Cayetano Lustau, Jerez

Glass 80ml £14.40

Pedro Ximenez San Emilio Lustau, Jerez, Spain

Glass 80ml £12.00

Taylor Tawny port, 20 years old

Glass 80ml £14.00

Fonseca, Vintage port 2001

Glass 80ml £14.00

Taylor Tawny port, 10 years old

Glass 80ml £11.00

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

Dessert Platter

Tasting plate of assorted desserts - for two or more
£30.00 per two people 🍷

Champagne Brut Rosé Arthur Marc

Bottle 750ml £106.00 Glass 125ml £19.00

Desserts

Peanut chikki and chocolate marquis, coffee sorbet
(g)(n) £12.00

Taylor's, Tawny 20 years, Portugal, Glass 80ml £14.00

Black cardamom brûlée, sesame crisp (g) £9.50

Malvasia Passito, Vigna del Volta Emilia-Romagna, Italy

Glass 80ml £13.50

Tutti frutti whipped ganache, saffron pistachio

kulfi, paan oil (n) £9.50

2016 Chateau Filhot, Southern, France Glass 80ml £18.00

Date and almond burfi, Kalimpong dulce de leche, vanilla
srikhand cannoli (g)(n) £9.50

Pedro Ximenez San Emilio Lustau, Jerez, Spain gls 80 ml £12.00

Coconut phirni, pineapple murabba, lime

basil sorbet (vegan) £9.50

2022 Coteaux du Layon, Loire, France

Gls 80ml £9.20

Ice cream or sorbet selection of the day £7.50

Prucia Liqueur de France Glass 50ml 10.00

Selection of English farmhouse cheeses from

Neal's Yard with quince chutney (g) £17.00 🍷

2001 Vintage Fonseca, Portugal Glass 80ml £14.00