



DESSERT

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Deluxe Triple Chocolate Fondant 15
served with vanilla ice cream

Velvet Chocolate Sponge 15
served with pistachio ice cream

Golden Caramel Biscoff 15
served with vanilla ice cream

Lemon Blossom Cheesecake 12
served with lemon sorbet

Caramelised Banoffee Pie 12
served with vanilla ice cream and a fire roasted banana

Exotic Fruits, Sorbets or Ice Creams 9

DESSERT COCKTAILS

FIFTEEN EACH

White Mochatini
Mozart white chocolate, Kahlua, fresh espresso

Creme Brulee Whiskey Sour
Woodford Reserve whiskey, lemon, Baileys, syrup, icing sugar

Cinnamon Espresso Martini
Kahlua, coffee, VSOP cognac, cinnamon, simple syrup

AFTER DINNER

Yuzushu Sake 11
Aka Shi-Tai Yuzushu, yuzu flavoured sake

Ginjo Umesu 13.50
Aka Shi-Tai Shiraume Ginjo Umesu, plum flavoured sake

Taylor’s Tawny Port 14
ten year old

COFFEE

- Flat White 4.50
- Latte 4.50
- Cappuccino 4.50
- Americano 4.50
- Single Espresso 4.00
- Double Espresso 4.50

TEA

- Green 4.50
- Jasmine 4.50
- Earl Grey 4.50
- Lemon Ginger 4.50
- Fresh Mint 4.50
- Breakfast 4.50

[V] Vegetarian [VG] Vegan [GF] Gluten Free

All meat is Halal with the exception of duck

Prices include VAT. A discretionary service charge of 15 per cent applies