

Coffee and Tea

All served with mignardises

Canton Tea blends 7.00

Fresh tea for each season, direct from small, traditional gardens where tea bushes have grown for hundreds of years.

Chamomile *(Organic whole flowers. Soothing- good for after dinner)*

Darjeeling *(From Giddapahar Estate, India. Tea called China Delight Frist Flush)*

Earl Grey *(Organic Darjeeling blended with organic Sicilian Bergamot Oil)*

English Breakfast *(Dark, full-bodied tea. A mix of Darjeeling, Assam and Ceylon)*

Jasmine *(Hand-rolled green tea buds covered with fresh jasmine blossoms)*

Lapsang Souchong *(Genuinely rare and like no other. Wood smoke notes)*

Oolong *(Between a green and black tea. Soft fruit notes)*

Pouchong Green Tea *(Grown high up in the mountains. Floral and smooth)*

Silver Needle *(Young tea buds hand-picked in spring and dried in the sun)*

Fresh herb and spice infusions from our trolley 7.00

Lavazza Alteco Organic Coffee 7.00

The careful selection and combination of the finest origins results in a sweet and elegant espresso, with velvety-cream, lingering aromas, with scents of honey and dried fruit, leaving space for a dark cocoa finish and spiced notes.

Sweet wines Pairings

Blandy's 10yr Bual Madeira Portugal	12.00
Jurançon, La Magendia de Lapeyre, South West, France, 2016	10.00
Moscato D'Asti, Vietti, Piedmont, Italy, 2018	10.00
Maury, Mas de Mudigliza, Languedoc -Roussillon, France, 2011	10.50
Domaine Rousset-Peyraguey, Crème de tête, Sauternes France, 2010	18.50

Fortified wines

Adriano Ramos Pinto, Late Bottled Vintage, 2013, Port-Douro	7.50
Tawny 10yr, Graham's, Port-Douro	15.00
Blandy's, Colheita, Single harvest, 1996	20.00

*Our sweet wines are 100 ml and the fortified wines are 75 ml
For our full list of sweet wines selection please ask to see the wine list*

Dessert

Bronte pistachio soufflé, 70% chocolate madagascan vanilla ice cream (Please allow up to 25 minutes)	14.00
Lemon, lime, olive oil sponge, honey crackling, basil sorbet	14.00
Kent mango, coconut cream, pineapple sorbet & white chocolate	14.00
70% dark chocolate & sesame mousse with textures of chocolate, whisky and chocolate sorbet	14.00
"Eton mess" with blackcurrant sorbet, Brillat-Savarin mousse, chantilly	14.00
British and Irish cheese, spiced apple & pear jam oat biscuits	19.00

*VAT included. A discretionary service charge of 12.5% will be added to your bill.
For information relating to allergens within our food,
please request to view our allergen matrix.*