

## 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 First 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, Boal, Madeira, Portugal £ 12.00

Maury, Fagayra, Dom les terres de Fagayra, Languedoc-Roussillon, France, 2016 £ 10.50

Coteaux du Layon, Passerilé, Philippe Delesvaux, France, 2017 £ 10.00

Moscato D'Asti, Vietti, Piedmont, Italy, 2018 £ 10.00

Recioto Della Valpolicella Classico, Antolini, Veneto Italy, 2017 £ 17.00

## Fortified wines

Adriano Ramos Pinto, Late Bottled Vintage, Port-Douro, Portugal 2014 £ 7.50

Tawny 10yr, Graham's, Port-Douro, Portugal £ 15.00

Blandy's, Colheita, Single harvest, Madeira, Portugal 1999 £ 20.00

## Dessert

Piedmont hazelnut financier, vanilla cream  
burnt clementine ice cream

Guanaja 70% dark chocolate & sesame praline mousse  
with textures of chocolate, whiskey and chocolate sorbet

Hugh Lowe Farm strawberries & cream, Jersey milk parfait,  
wild strawberry & kalamansi sorbet

Amalfi lemon, Sudachi lime, olive oil sponge, honey crackling,  
basil sorbet

Bronte pistachio soufflé,  
with Madagascar vanilla ice cream, bitter chocolate  
(Please allow up to 25 minutes)

Selection of British and Irish cheese,  
crackers & spiced pear chutney

*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*

*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.*