

## 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 parfait, olive oil sponge, basil & yoghurt sorbet  
finger lime & meringue

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.*