

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

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

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

Jurançon, Lapeyre, South West, France, 2016 £ 10.00

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

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

*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

Piedmont hazelnut financier, vanilla cream
burnt clementine ice cream

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

Old Hall Jersey milk parfait,
autumn berries & kalamansi sorbet, Minus 8 vinegar

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

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

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

*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.*