

Sample Desserts April 2026

Selection of Cheese, Homemade Oat Cakes, Walnut and Raisin Bread - 3 cheeses 19 or 5 cheeses 25

2013 Sercial d'Oliveras, Madeira, Portugal 20

Non-Alcoholic- Qing Xin 2022, Huang Family Garden, Jade Mountain, Taiwan 10

Sicilian Pistachio & Chocolate Mille-feuille with Pistachio Ice Cream & Salted Chocolate Sauce 20.00

Tawny Port, Graham's 20-Year-Old for Cornus, Douro Valley, Portugal 17

Non-Alcoholic- Cocoa Bean Infusion, Caribbean Island of Grenada 9

Gariguetto Strawberry Barquette with Baked Strawberry Ice Cream & Pompano Vanilla 19.00

2013 Riesling, Spätlese, Grünlack, Schloss Johannisberg, Rheingau, Germany 23

Non-Alcoholic- Volcanic Buds 2023, White Tea, Kangaita by L&Co Garden, Kenya 8

Banana Souffle with Greek Yoghurt Ice Cream & Toffee Sauce 24.00

2010 Château Suduiraut 1er Cru Classé, Sauternes, Bordeaux France 33

Non-Alcoholic- Qing Xin 2022, Huang Family Garden, Jade Mountain, Taiwan 10

Pink Yorkshire Rhubarb Tart with Blood Orange & Lemon Verbena Ice Cream 18.50

2024 Moscato d'Asti 'Maddalena', Cantina Adriano, Piedmont, Italy 9

Non-Alcoholic- Damask Rose Buds Infusion, Cyprus 9

After Dinner Cocktails

Espresso Martini 16

Clarified Coffee Negroni 18

Difference Coffee – specialty

Jamaica Blue Mountain Grade One 8.00

Jamaica Blue Mountain, a UNESCO site, is renowned in the coffee world for its rich history and exceptional beans. With a classic chocolaty and creamy taste profile, these beans are graded 19+, surpassing Grade 1 size 17. Less than ten barrels are available per year, making this a rare and highly sought-after specialty coffee cherished by connoisseurs.

Panama Geisha 15.00 (per shot)

The Domaine de la Romanée-Conti of Coffee. Geisha coffee is celebrated as the most prized varietal in the world of specialty coffee. It offers a beautiful cup with floral and fruity notes unlike any other coffee.

Brazil, Swiss Water Decaf 8.00

Indistinguishable from regular coffee, this exceptional decaf from the Daterra Estate in Brazil is distinguished by its full body, impeccable balance, and prolonged sweet aftertaste, featuring indulgent notes of dark chocolate, caramel, and a subtle citrus zest. Unlike typical decaffeinated options, our coffee undergoes the SWISS WATER® Process, a 100% chemical-free method that removes 99.9% of caffeine while preserving the beans' natural flavours and aromas. A superior decaf that truly stands out.