

Sample Desserts Menu July 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

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

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

Apricot & Chamomile Mille-Feuille with Pompona Vanilla & Apricot Kernel Sauce 22.00

2017 Tokaji Szamorodni, Szepes, Tokaj, Hungary 26

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

Gariguet Strawberry Barquette with Bee Pollen Ice Cream & "1000 Flower" Honey 19.00

2022 Riesling Spätlese 'Wehlener Sonnenuhr', Joh. Jos. Prüm, Mosel, Germany 21

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

English Raspberry Souffle with Lemon Verbena Ice Cream & Raspberry Leaf Tea 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

Gooseberry, Elderflower & Green Almond Tart 18.50

2025 Moscato d'Asti, G.D. Vajra, Piedmont, Italy 9

Non-Alcoholic- Damask Rose Buds Infusion, Cyprus 9

After Dinner Cocktails

Espresso Martini 16

Clarified Coffee Negroni 18

Difference Coffee – Speciality

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.