

## Dessert Cocktail Pairings

Cuban Rising	7.00
<i>Mount gay black barrel, dates and cider reduction, lime, cream, egg white, soda, coffee dust</i>	
Perusal	7.00
<i>Barsol acholado pisco, plum sake, cactus fig dry vermouth.</i>	
Two Smoking Barrels	7.00
<i>Bruichladdich classic laddie whisky, burnt lemon sherbet, almond wine, spiced tea, lemon.</i>	
Turkish Fortune	7.00
<i>Bulleit Bourbon, Italian Amari, tonka &amp; El Salvador espresso</i>	
Femme Fatale	7.00
<i>Ketel One vodka, mixed berries cordial, fino sherry, Audemus umami, lemon.</i>	

## Coffee and Tea

*All served with mignardises*

Canton Tea blends	7.00
<i>English Breakfast, Chamomile, Silver Needle, Darjeeling, Oolong, Pouchong Green Tea, Earl Grey, Jasmine, Lapsang Souchong</i>	
Fresh herb and spice infusions from our trolley	7.00
Julius Meinl "Sidamo" Single Estate Coffee, El Salvador	7.00

## Dessert

Banana soufflé, rum & raisin ice-cream, 70% chocolate (Please allow up to 25 minutes)	13.00
Wild strawberry & kalamansi, olive oil sponge, vanilla cream, sake	11.50
Marmalade cake, pain d'épices, sea buckthorn sorbet	13.00
Bitter chocolate pave, olive biscuit, olive oil ice-cream	13.00
Blackcurrant "Eton Mess"	12.00

## British and Irish cheese

served with piccalilli, spiced apple and pear jam 17.50

For our selection of sweet wines by the glass please see overleaf