

Dessert Cocktail Pairings

Summer in Havana	7.00
<i>Havana Club Añejo Especial, pistachio paste, banana, lime, soda</i>	
Rendezvous	7.00
<i>Bols Barrel Aged Genever, Four Pillars Bloody Shiraz, plum sake, rosé vermouth, amaro, verjus</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 & 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

Pistachio soufflé, 70% chocolate & vanilla ice cream (Please allow up to 25 minutes)	13.00
Wild strawberry & kalamansi, olive oil sponge, vanilla cream, sake	11.50
Hot & cold apple, tatin, minus 8 vinegar ice cream	13.00
Bitter chocolate pavé, olive biscuit, olive oil ice-cream	13.00
Blackcurrant "Eton Mess"	12.00

British and Irish cheese

Served with piccalilli and spiced apple & pear jam	17.50
--	-------

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