EVENING RITUALS

THE PERFECT NIGHTCAP

Unwind with a thoughtfully curated selection of drinks to round off your evening. From warming teas and rich coffees to refined digestifs, each sip is a moment to be savoured.

SELECTION OF TEAS | 4.5

Milky Oolong
Yuzu Oolong
White Rose and Raspberry
Revitalised Blend
Aviator Breakfast
Earl Grey
Assam bargang
Very Berry
Sweet Rhubarb
Chamomile
Peppermint
Japan Sencha
Welcome Tea
Genmaicha
Cinnamon
Vanilla
Fresh Mint Tea

COFFEE & HOT CHOCOLATE

Espresso	3.5
Macchiato	3.5
Double Espresso	4.5
Americano	4.5
Hot Chocolate	4.5
Flat white	4.5
Mocha	4.5
Latte	4.5
Cappuccino	4.5
Liqueur Coffee	9

DIGESTIFS | 50ml

Bénédictine	9
Frangelico	9
Limoncello	9
Grappa	9
Baileys	9
Martell VS	10
Hennessy VS	12
Remy Martin VSOP	14

SWEET WINES | 50ml

Tokaji, Katinka, Hungary	12
Moscato Bricco Quaglia, Italy	12
Rosa Regale Sweet Sparkling Rosé, Italy	13
Nyetimber Cuvée Chérie Demi Sec, England	18

PORT | 50ml

Rozes Tawney 10	10
Rozes LBV	11

EVENING COCKTAILS

Espresso Martini | 14
Vodka, Coffee Liqueur, Fresh Espresso, Sugar Syrup
The perfect final act after dinner, when the night is not quite ready to end.

Tiramisu Martini | 15
Vanilla Vodka, Coffee Liqueur, Fresh Espresso, Baileys, Disaronno, Frangelico, Cream, Chocolate Powder
Italy's favourite dessert, re-imagined as a silky late-night indulgence, smooth, rich and impossible to treat as just one drink.

Yuzu Brûlée | 15
Gin, Yuzu Sake, Lemon, Egg White, Nyetimber Cuvée Chérie
Bright, silky and softly sparkling, with a delicate brûléed finish that makes the final sip feel properly special.

Azteca | 15
Ancho Chilli Liqueur, Altos Tequila, Dark Chocolate, White Chocolate Foam
Mexico after dark, where chilli heat meets velvet chocolate. Altos Tequila and Ancho chilli liqueur cut through dark chocolate beneath a cloud of white chocolate foam - rich, warming and wickedly indulgent.