

Dessert Menu

Sticky toffee and date pudding with salted caramel, vanilla ice cream (V)	11
Yuzu Crème Brûlée with spiced orange compote (V)	11
Flourless warm chocolate brownie (V) tonka bean ice cream and popcorn	11
Exotic fruit salad (VE) with passion fruit sorbet	11
Homemade ice creams (V) & sorbets (VE) 3 per scoop - ask the team for the daily selection	9

Dessert Wine

	75ml	Bottle
Gewurztraminer Semillon Casa Silva, Chile	7	39 (500ml)
Chateau les Mingets, Sauternes, France	10	42 (375ml)
Elysium Black Muscat, Quady, California, USA	12	45 (375ml)



Speciality Drinks

Signature Drinks

Golden milk

honey, cinnamon & turmeric
with your choice of milk

4.5

Specialty lattes

Chai spice, matcha, vanilla rose, lavender,
caramel, salted caramel, cinnamon

4.5

Dirty chai | dirty matcha

with your choice of dairy or plant based milk

4.75

Hot Drinks

Single espresso / macchiato

3.75

Cortado

3.75

Double espresso / macchiato

4.25

Cappuccino / latte

4.25

Flat White / Americano

4.25

Hot chocolate / mocha

4.25

Fresh lemon & ginger infusion

4.25

Fresh mint leaves infusion

4.25

Selection of JING single garden teas

Assam Breakfast, Darjeeling, Earl Grey, Jade Sword,
Jasmine Silver Needle, Whole Chamomile Flowers, Whole
Peppermint Leaf, Lemongrass & Ginger, Apple & Hibiscus

4.25

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.
A discretionary 12.5% service charge will be added to your bill, which is
managed, distributed & received by the team.