



mallow

dessert

ras malai crème brûlée: saffron infused cream, poached apricots, pistachio, rose	9.5
chocolate ganache pudding: rich warm cake, rosemary crème anglaise	10
ginger sticky toffee: toffee sauce, ginger snap, caramelised fig, vanilla ice cream	10
tarte citron: lemon tart, morello cherry coulis, cherry chantilly, macaron shell shards	10
chocolate cherry tahini truffles	3.5

hot drinks

americano • espresso	3.1
flat white • latte • cappuccino	3.6
speciality lattes	
matcha • chaga mushroom • chai	5
loose leaf teas by rare tea co.	3.6
speedy breakfast • rare earl grey • himalayan ginger lemongrass • jasmine silver • wild rooibos • hojicha green • da hong pao oolong	
fresh mint tea • fresh lemon & ginger tea	3
hot chocolate	3.6





dessert wine

	75ml	bottle
monbazillac, chateau ramon france	7.2	35
pedro ximénez nectar, gonzalez byass spain	9	

cocktails

old fashioned: four roses bourbon, banana rum, pandan, bitters		12
martini: gin by mildreds, dry vermouth, chilli, pickled mini onions		11
highball: 135 hyogo london gin, briottet mandarin, citrus, pimento ginger beer		13
spritz: sapling vodka, briottet crème de cassis, beetroot corn shrub, citrus, tonic		12
margarita: el tequileno blanco, briottet kumquat, chipotle, citrus, sage		13
carajillo: liqueur 43, tia maria, coffee, date molasses		12
daiquiri: drop works white rum, briottet mango, citrus, saffron infusion		12

mocktails

pink spritz: everleaf marine, artisan pink citrus tonic, grapefruit		10
spicy pineapple martini: everleaf forest, citrus, spiced tepache		10
nimbu pani rickey: pentire adrift, chaat masala lime sharbat, soda		10



all our dishes are plant-based. gluten conscious bread options available. not all ingredients are listed on the menu. scan the qr code for full allergen information. there may be a risk that traces of all allergens can be found in any dish. an optional service charge of 12.5% will be added to your bill for the benefit of all our staff.

