

DESSERTS

BLACK CHERRY & ALMOND

Black cherries, almond, amaretti crumble, velvety cream.

£9.00

BITTER CHOCOLATE, MANGO & MISO

Rich chocolate mascarpone, mango, miso fudge.

£9.00

COFFEE GARDEN

Coffee mousse, lychee, strawberry & pistachio.

£9.00

PINEAPPLE FRITTER (VG)

Coconut custard, matcha green tea and lime.

£9.00

ICE CREAM

Choose Mango or Chocolate & Miso

£5.00

DESSERT DRINKS

SOUMAH HEXHAM BOTRYTIS VIOGNIER

Yarra valley Australia (VG)

£6.30

WHISKEY PAVLOVA

Bourbon, lemon myrtle, raspberry liqueur, vanilla, egg foam

£12.00

ESPRESSO MARTINI

Vodka, coffee liqueur, espresso

£12.00

HEMISPHERE



NATURE-INSPIRED

(VEGETARIAN AND VEGAN MENU)

£35 PP (MIN 2)

EDAMAME (VG)

Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.

OLIVES (VG)

Marinated Gordal olives drizzled with extra virgin chilli oil.

CRISPY EGGPLANT (VG)

Chilli miso, spring onion, pickled red onion, and mint.

VEGETABLE TEMPURA (VG)

Seasonal vegetable tempura served with a light ponzu sauce.

SPINACH CROQUETTE (VG)

Red pepper dressing, pickled green pepper.

CRISPY CAULIFLOWER (V)

Tossed in miso, truffle, parmesan, black garlic, with pickled green pepper.

GOCHUJANG GNOCCHI (VG)

Korean honey and soy dressing, wasabi piccalilli.

CHARRED BROCCOLI (VG)

With goma dressing and spiced nut dukkah.

SWEET POTATO KUMARA (V)

with a tangy red pepper sauce.

(V) - Vegetarian, (VG) - Vegan. Our menu is 90% gluten-free and adaptable. Please inform our team of any allergies or dietary needs before ordering.