

DESSERTS

Kulfi Lollies (871kcal)

India's traditional frozen dessert made from slow-reduced milk. Richer and denser than ice cream, it has been enjoyed across India for centuries

Malai (d) **£8** | Mango (d) **£8** | Pistachio (d,n) **£8.5**



Kulfi Platter (871kcal)

Mango & pistachio kulfi, falooda, rose syrup, activated basil seeds (d) **£14**



Carrot Halwa Cake (589kcal)

Red carrot cooked with milk & cardamom, topped with reduced milk & honeycomb (d, n, su) **£9**



Chocolate Berry Pot (433kcal)

Chocolate mousse mixed with wild berries & mint compote, chocolate soil (d, g, so, e) **£9**



Banoffee Pie (561kcal)

Caramelised bananas, vanilla cheesecake topping, sea salt caramel (d, g, so) **£9**



Bebinca (455kcal)

Originating from the Indo-Portuguese cuisine of Goa, this multi-layered cake is made with eggs, coconut milk and nutmeg. Served with mango bomb (d, g, e) **£9**

*Allergens are present across our menu and are identified on each dish.
Please refer to the first page for the allergen key. If in doubt, ask a member of the team. All prices are inclusive of VAT at current rate and a 10% service charge will be applied to your final bill.*

DESSERT WINE

Mira La Mar Pedro Ximenez £11.5 (100ml)

“PX” Sweet Sherry (750ml bottle), Jerez, Spain NV

La Bella Estate £14.5 (100ml)

Moscato ‘Passito’ (375ml half), Italy

DESSERT COCKTAIL

Coconut Chai Sgroppino £16

*COCONUT, SPICE, ENDING THE
NIGHT ON A SWEET NOTE, CREAMY,
SPICED AND SENSE EVOKING, THE
PERFECT WAY TO END A MEAL*

Vodka, Chai, English Sparkling Wine

Available Alcohol Free with French Bloom

HOT DRINKS

Espresso £3.45 | £3.8

Americano £3.85

Cappuccino £3.85

Latte £3.95

Flat White £3.95

English Breakfast £3.25

Herbal & Fruit Infusions £3.5

Masala Chai £4