

## Tea Selection

All our teas are hand selected by tea experts

**Raf Black Tea** £3.50

Indian assamica grown in Malawi, blended with Indian Darjeling tea.  
It has soft florals balanced by smooth, malty notes.

**Earl Grey** £4.00

A clean and exceptionally bright infusion with exhilarating citrus notes, blended with Bergamot oil from Calabria orchards.

**1<sup>th</sup> Flush Muscatel Sikki** £5.50

Grown high in the secret gardens of Sikkim this tea, the first pick up after the snow melt, bright and delicate.

**Cloud Tea** £5.50

Light and floral as a Darjeeling with caramel, malty notes and exceptional hint of apricot.

**Green Tea** £5.00

Hand rolled Nepalese tea, early spring pick from specific field.  
Mango, cooked pineapple and lychee notes.

**Cornish Peppermint** £3.75

Powerful and uplifting with a gentle approach leading to a long finish.

## Coffee Selection

Our Musetti coffee is produced by Italy's award-winning exclusive coffee roaster. Roasting and blending in strict line with the artisan principle. Flame-roasted, ethically sourced and Fairtrade supporters.

*De-caffinated available on Request*

Filter £ 3.50

Cappuccino £ 4.00

Espresso £3.50

Café Latte £4.00

## Dessert Wines

**Tokaji Szamorodni, Szepsy, Hungary, 2012**

*Bottle 500ml £120.00*

**Malvasia Passito, Vigna del Volta Emilia-Romagna, Italy, 2009**

*Bottle 500ml £80.00 Glass 100ml £ 17.00*

**Château Caillou, 2th Cru Classé, Sauternes, France, 2011**

*Bottle 750 ml 138.00 Glass 100ml 18.50*

**Saussignac, Vendange d'Autrefois, Gascony, France, 2015**

*Bottle 500ml £37.00 Glass 100ml £ 7.50*

**Côteaux du Layon St Aubin, Loire, France, 2014**

*Bottle 750ml £43.00 Glass 100ml £7.50*

**Muscat de Frontignan Chateau de Peysonnie, France, NV**

*Bottle 375ml £28.00 Glass 100ml £8.00*

## Sherries and Ports

**Pedro Ximénez San Emilio Lustau, Jerez**

*Glass 100ml £11.80*

**Palo Cortado Cayetano Lustau, Jerez**

*Glass 100ml £14.40*

**Taylor's, Tawny, 20years**

*Glass 100ml £14.00*

**Fonseca, Vintage port 2001**

*Glass 100ml £12.60*

**Taylor, Tawny, 10 years**

*Glass 100ml £11.00*

For the full list of dessert wines and digestives, please refer to our wine list

## After dinner Cocktails

### **Cinnamon Club Espresso Martini £13.00**

*Absolut Peppar, coffee liqueur, chai-spiced vanilla, espresso*

### **Roast Walnut Old Fashioned £13.00**

*Lot 40 Rye, roast walnut, club spiced mix, bitters*

### **Long Night in Bombay £12.00**

*Olmecca Altos Blanco Tequila, preserved lemon, almond, ginger*

## Unique Whiskies

All served at 25ml Measures

### **Carn Mor Glen Grant 1965 – 43yrs - £40**

Highly complex and rich, which is firm enough to hold the spice and oak with comfort, balance and quality is nothing short of superb.

### **Carn Mor Macallan 1965 Sherry Cream Butt – 43yrs - £75**

Stunningly clean sherry notes with wonderful nuttiness amid spice and oak, that bathes in luxuriant, simply flawless, leathery sherry.

### **Carn Mor Macallan 1965 Sherry Fino Butt – 43yrs - £75**

Sweetness of the nose automatically translates to the palate. Mouth-watering barley is deeply embedded. Clean whisky at its finest.

### **Carn Mor North of Scotland 1973 – 35yrs – £30**

*This single cask is one of the last remaining examples of this lost distillery. Matured in a bourbon, the sweetness from the wood as integrated with the spirit creating the perfect pudding whisky: layers of sweet and dried fruit, interleaved with vanilla and caramel*

## Desserts

### **Original Beans dark chocolate and Tellicherry pepper mousse, white chocolate and carom crumble, shatkora lime marmalade 🍯 £14.00**

*Taylors, Tawny 20 years, Portugal, Glass 100ml £14.00*

### **Malai Kulfi – Old Delhi favourite, served with quinoa and raspberry crumble £9.50**

*Saussignac, Vendange d'Autrefois, Gascony, France, 2015, Glass 100ml £7.50*

### **Sticky ginger toffee pudding with cinnamon ice cream 🍯 £8.75**

*Malvasia Passito, Vigna del Volta, Emilia-Romagna Italy, 2009 Glass 100ml £17.00*

### **Lemon and ginger brulee, pink peppercorn crisp 🍯 £9.00**

*Côteaux du Layon St Aubin, Domaine des Barres Loire, France, 2014*

*Glass 100ml £7.50*

### **Salted caramel tart, wild berry sorbet, poppy seed meringue 🍯 £9.50**

*Pedro Ximenez San Emilio Lustau, Jerez, Spain Glass 100ml £11.80*

### **Saffron poached pear, sago and pineapple payasam, roasted plum sorbet (vegan) £10.00**

*Muscat de Frontignan, Chateau de Peysonnie, France, Glass 100ml £8.00*

### **Ice cream or sorbet selection of the day £7.50**

*Franciacorta Brut Castelveder, Italy, Glass 125ml 11.40*

### **Selection of Neal's Yard cheeses with quince chutney £14.50**

*Fonseca, Vintage port 2001, Portugal, Glass 100ml £ 12.60*

## Dessert Platter

### **Tasting plate of assorted desserts-for two or more**

*£30.00 per two people*

*Champagne Brut Rosé Francois Monay  
Bottle 750ml £77.00 Glass 125ml £15.00*