

Tea Selection

All our teas are hand selected by tea experts.

Assam Breakfast £3.50

Malt, honey, Rasin – Originally from India, full-bodied black tea

Oolong Tea Ali Shan £5.50

Apricot, cream, strawberry leaf – Originally from Taiwan, uniquely creamy with tropical fruit notes and a floral, spring freshness.

2nd Flush Organic Darjeeling £5.50

Grown in India, a black tea that's light, refreshing with notes of hay and grape sweetness.

Jasmine Silver Needles £4.00

Delicate tea scented with whole natural jasmine flower.

Organic Jade Sword £5.00

Floral, Edamame, cut grass notes, with origins from China – refreshing, sweet, organic green tea, the essence of spring.

Whole Peppermint Leaf £3.75

With origins from Germany, an intensely refreshing herbal tea

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-cafeinated available on Request

Filter £3.50

Cappuccino £4.00

Espresso £3.50

double £3.75

Café Latte £4.00

Dessert Wines

Tokaj 5 Putts, Hetsolo, Hungary, 2008

Bottle 500ml £130.00

Malvasia Passito, Vigna del Volta Emilia-Romagna

Bottle 500ml £84.00

Château Filhot, Sauternes, France 2016

Bottle 375ml £68.00 Glass 100ml £19.50

Saussignac, Vendange d'Autrefois, Gascony, France, 2016

Bottle 500ml £56.00 Glass 100ml £11.20

Muscat de Frontignan Chateau de Peysonnie, France, NV

Bottle 750ml £65.00 Glass 100ml £9.50

Prices include VAT at prevailing rate. We do not levy service charge for tables of up to 8 people. Please inform one of our team of your specific allergy or dietary requirement when ordering.

After Dinner Cocktails

Espresso Martini £14.00

Absolut Vanilla, coffee liqueur, espresso

Connoisseurs Coffees £12.00

Coffee, demerara sugar, cream, your favourite liqueur

Sherries and Ports

Palo Cortado Cayetano Lustau, Jerez

Glass 100ml £14.40

Pedro Ximenez San Emilio Lustau, Jerez, Spain

Glass 100ml £12.00

Taylor Tawny port, 20 years old

Glass 100ml £14.00

Fonseca, Vintage port 2001

Glass 100ml £12.60

Taylor Tawny port, 10 years old

Glass 100ml £11.00

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

Dessert Platter

Tasting plate of assorted desserts - for two or more

£30.00 per two people

Champagne Brut Rosé Francois Monay

Bottle 750ml £98.00 Glass 125ml £18.00

Desserts

Peanut chikki and chocolate marquis, coffee sorbet (g)(n) £12.00

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

Black cardamom brûlée, sesame crisp (g) £9.50

*2016 Sausignac Vendage d'Autrefois, Gascony, France
Glass 100ml £11.20*

Tutti frutti whipped ganache, saffron pistachio kulfi, paan oil (n) £9.50.

2016 Chateau Filhot, Sauthern, France Glass 100ml £19.50

Date and almond burfi, Kalimpong dulce de leche, vanilla srikhand cannoli (g)(n) £9.50

Pedro Ximenez San Emilio Lustau, Jerez, France £12.00

Coconut phirni, pineapple murabba, lime basil sorbet (vegan) £9.50

*2022 Côteaux du Layon Domaine de Barres, Loire, France
Glass 100ml £9.90*

Ice cream or sorbet selection of the day £7.50

Prucia Liqueur de France Glass 50ml 9.00

Selection of English farmhouse cheeses from Neal's Yard with quince chutney (g) £17.00

2001 Vintage Fonseca, Portugal Glass 100ml £12.60