

DESSERT

FILTERED COFFEE

Villa Betulia 200 Hour Gesha 18

Acevedo, Huila, Colombia. Fermented for 24 hours and rested for 200 hours below 22 degrees before roasting. The results are a tropical, funky coffee with purple fruit notes.

La Virginia 8

Timana, Huila, Colombia. Speciality coffee made by Rafael Amaya, a fruity offering with notes of prune, chocolate and papaya.

SINGLE SERVE TEA

Loose leaf tea, directly from farmers and their tea gardens.

Sencha 4

Shizuoka, Japan. Crafted by Moriuchi-san — one of the most revered tea masters in Japan on his 200-year-old tea garden.

Waikato Oolong 4

Zealong Estate, Hamilton, New Zealand. The fresh-tasting leaves give a green, slightly mineral note, with a long-lasting sweetness, reminiscent of crème anglaise.

Gyokuro 8

Uji, Kyoto Prefecture, Japan. The highest grade of Japanese green tea - a shade grown Sencha.

Single Estate Lost Malawi English Breakfast 4

Shire Highlands, Malawi. Deep, rich and malty, notes of burnt sugar. Delicious black, becoming sweet and chocolatey with the addition of milk.

Bingcha Pu'er Cake 4

Yunnan Province, China. A wet-pilled “Bingcha” or pressed Pu'er cake from a 2013 harvest.

DESSERT

Cinders

Something sweet when the flames are off

Kumaru & Pistachio 12

*Oak grilled raspberry, pistachio ice cream, kumaru granola,
Voatsiperifery, New Forest honey tuile*

Rubia 17

*Grilled 'dulcey' chocolate cake, whiskey barrel & cacao ice cream,
grapefruit, almonds, hazelnuts, macadamia & pecans*

La Nube 15.5

*Beech-roasted banana, Alpaco 66%, buckwheat,
alphonso mango, almond, sea buckthorn*

Please inform us if you have any dietary requirements.

Some foods may be served raw or unpasteurised.

A discretionary service charge of 15% will be added to your final bill.