

DESSERT

FILTERED COFFEE

De la Vega 10

Miller's family farm coffee, Santa Barbara, Colombia.

White Honey process, Castillo cultivar. Primary aromas of fruits with notes of green apple, red currant & brown sugar.

L.A.C Caturron 8

Acevedo, Huila, Colombia Special coffee made by Luis Anibal Calderon from Villa Betulia farm.

Offering notes of Papaya, Jalapeno, Blackcurrant.

L.A.C Pink Bourbon 8

Acevedo, Huila, Colombia Special coffee made by Luis Anibal Calderon, a fruity offering with notes of Mango, Fermented Pineapple, Floral.

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.

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

La Andina 16

'Crema Catalana', Madagascan vanilla, Timur berry

Rubia 17

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

La Nube 16

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

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.