

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.*

Karigane 8

*Sakamoto organic tea garden, Kagoshima Prefecture, Japan — Beautifully balanced Japanese green tea made from the leaves and stem of the highest grade gyokuro.*

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.*

Ethiopian Koseret 3

*From a cooperative of female farmers, who have built a community and livelihood in area of incredibly rich soil. A relation of the verbena and oregano plant.*

Spanish Almond Blossom 4

*Beautiful blossom grown on a rocky hillside where olives and carob trees grow amongst the Marcona almonds, beside deep, fragrant orange groves.*

## DESSERT

### Cinders

*Something sweet when the flames are off*

### La Andina 16

*'Crema Catalana', Madagascan vanilla, Timur berry*

### Koji 17

*Custard sponge grilled over white oak, coffee,*

*Koji, buckwheat, Amalfi lemon leaf*

### 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.