

DESSERT

## FILTERED COFFEE

Jardines Del Eden, Red Gesha 17

*Quindio, Jardines del eden, Colombia. Special coffee made by Felipe Arcila. Fourth generation coffee farmer. Offering notes of peach, Tamarind & honey.*

La Guaca Aji 8

*La Guaca, Pitali, Columbia. Special coffee made by Jose Herman Salazar. Offering notes of green mango, lemongrass, and lemon.*

## 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, fig leaf*

### Peach 17

*Emilia-romagna yellow peach, fermented Sicilian percoca,*

*lemon thyme, caraibe 66%, Languedoc Marghal*

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.