

DESSERT

FILTERED COFFEE

Jardines Del Eden, Wush Wush 17

Quindio, Jardines del eden, Colombia. Limited batch of special coffee made by Filipe Arcila. Offering notes of Strawberry, Elderflower, Candied lemon

Fruitopia 9

Colombia, Quindio & Peru, Jaen. Special seasonal blend made by Jairo Arcila & Simon Brown. Co-fermented coffee in the mix-that means the coffee cherries were fermented alongside actual fruit, for extra intensity and depth. Offering notes of peach, caramel, 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 17

'Crema Catalana', Madagascan vanilla, Timur berry

Koji 17

Custard sponge grilled over white oak, coffee,

Koji, buckwheat, fig leaf

Chestnut 17

Bergamot, Dukcey chocolate, Flor de Caña Rum,

Shisbo, Sansho

**Supplement White Truffles 3gr £28*

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.