

DESSERT

## FILTERED COFFEE

La Guaca, Aji 2 10

*Pitalito, Huila, Colombia. Special seasonal blend from Finca La Guaca farm, made by José Hernán Salazar Benevidas. Offering note of blackcurrant, toffee, vanilla.*

Fruitopia 9

*Colombia, Quindío & Peru, Jaen. Special seasonal blend made by Jairo Arcila & Simon Brown. Offering notes of peach, caramel, floral.*

## SINGLE SERVE TEA

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

Karigane 10

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

Da Hong Pao (Big Red Robe) 8

*Wuyi Mountains, Wuyishan, China*

*Also known as 'rock tea' because of the high mountain rock below the soil that enriches the leaves. Notes of nutty chocolate, and a rounded, biscuity sweet aroma.*

Pipachá 6

*Fujian, China / Porto, Portugal*

*Chinese Fujian Oolong tea matured for many months in Niepoort barrels once used to age fine port wine. (Alcohol free)*

Portuguese Cinnamon Basil 6

*Castelo Branco, Portugal*

*A deliciously soothing herbal tea with deep cinnamon flavours and a subtle hint of strawberry.*

Spanish Almond Blossom 8

*Each flower is picked individually then carefully air dried on a muslin bed to prevent the blossoms from bruising. Almonds and honey with a delicious note of globe artichoke.*

## DESSERT

### Cinders

*Something sweet when the flames are off*

### La Andina 17

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

### Koji 17

*Custard sponge grilled over white oak, coffee,  
Koji, buckwheat, yogurt ice cream*

### Pear 17

*Decana pear, miso breton, semolina, celeriac, marigold,  
oak smoked sorbet*

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.