

DESSERT

## FILTERED COFFEE

La Castellana Ice 10

*Colombia, Quindío. Special seasonal blend from Armenia. Offering notes of kambucha, cacao nibs and red liquorice.*

George Street Blend 7

*Peru, La Montaña. Carefully roasted to highlight the coffee's robust, natural flavours while also pushing through a deep sweetness that helps create a syrupy body. The coffee's tasting notes bring flavours of sweet butterscotch, chocolate and red berry acidity.*

## 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.*

Rare Chinese Keemum 6

*Hand crafted black loose leaf tea from one of the most beautiful tea gardens in the world in Qimen, Anhui Province, China. Sweet and rich, with tasting notes of muscovado sugar, marzipan and milk chocolate.*

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*

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### Cinders

*Something sweet when the flames are off*

### La Andina 17

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

### Blood Orange 17

*Pandan & lime Cream, 72% Araguani, tarocco orange & Moto*

### 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.