

DESSERT

FILTERED COFFEE

La Montaña Field Blend 10

Peru, San Ignacio, Cajamarca; The perfect coffee to welcome in the colder months. Rich, sweet and decadent. Think Caramel, Chocolate, Green Apple acidity and a nutty hazelnut finish.

George Street Blend 11

Carefully roasted to highlight the coffee's robust, natural flavours while also pushing through a deep sweetness that helps create a syrupy body. It brings flavours of sweet butterscotch, chocolate and red berry acidity.

SINGLE SERVE TEA

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.

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)*

Satemwa Whisky Barrell 9

Hand crafted black tea, that has been aged in South African whisky barrels, which impart the tea with rich, sweet fruit aromas and smooth sweet flavours of tinned peach & pear as well as malty, chocolate notes.

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

Amalfi Lemon 18

*Burnt peel, olive oil, mint, Sichuan meringue, sobacha,
lemon cream & verbena*

Moroccan date 14

*Moroccan date sponge, Laphroaig caramel, Oolong,
citrus leaf*

SUGGESTED DESSERT PAIRING - HENNESSY XO 32

Blackberry 16

Madagascan vanilla, pickled jam, yuzu, shiso, wasabi

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.