

DESSERT

FILTERED COFFEE

Frutopia 10

Diamante, Peru; Quindio, Colombia. A vibrant seasonal blend celebrating freshness and innovation. This edition highlights a lychee co-fermentation, caramel and floral notes, offering a bright, refreshing cup perfect for the warmer season.

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.

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 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*

Orange 17

Pandan & lime Cream, 72% Araguani, Tarocco orange & Moto

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.