

## coffee

---

latte	8	cortado	8
cappuccino	8	piccolo	8
flat white	8	single espresso	7
mocha	8	double espresso	8
hot chocolate	8	single macchiato	7
chai latte	8	double macchiato	8
matcha latte	8	americano	8

## tea

---

8

english breakfast	botanical calm
earl grey	fresh mint tea
jade tips green	fresh lemon ginger
moroccan mint	the emory
jasmine silver needle	afternoon blend
wild chai	matcha tea

## iced drinks

---

8

iced latte	iced americano
iced matcha latte	

## dessert

---

salted caramel ice cream sundae 14  
*candied peanuts and popcorn, hot fudge sauce*

coconut semifredo 15  
*tropical fruit, pineapple sorbet*

rhubarb and lychee trifle 14  
*vanilla sponge cake, lime marshmallow  
almond streusel*

cafe con leche 12  
*tres leches cake, toasted meringue  
chocolate shavings*

dark chocolate and passion fruit 16  
*chocolate custard cake, bitter caramel  
passion fruit sorbet jus*

gariguetto strawberry 13  
*yuzu infused strawberry and tapioca pearls  
coconut poppy seed sorbet*

## dessert wine

---

2018 | coteaux du layon 'saint-lambert'  
*domaine ogereau | loire | france*  
15/75

2018 | passito di pantelleria  
*solidea | sicily | italy (500ml bottle)*  
20/85

2021 | niagara vidal icewine 'gold'  
*innilskin | ontario | canada (375ml bottle)*  
25/95

2007 | château d'yquem|  
*sauternes | france (375ml bottle)*  
90/400

n.v. | 20 y.o. tawny port  
*graham | portugal (4.5l. bottle)*  
18/750

1994 | vintage port | warre  
*portugal*  
35/250

please inform us of any allergies and/or dietary requirements.  
all prices are inclusive of vat at the current rate.  
a discretionary service charge of 15% will be added to your bill.