

## Desserts

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<b>Dark Chocolate Mousse</b> Baklava Crumb, Sea Salt*	8
<b>Catalan Custard Tart</b> Fig, Cinnamon	8
<b>Dulce de Leche Ice Cream</b> Chocolate Crumb*	4
<b>Chocolate Truffles</b> Salted Caramel*	4
<b>Baked Tunworth Cheese</b> Fig & Bullet Chilli Jam, Croutons	12

## Cocktails

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<b>Strawberry &amp; Basil Negroni</b>	13.5
Elephant Gin, Campari, Cocchi Americano, Strawberry, Basil	
<b>Hazelnut Carajillo</b>	12.5
Cazcabel Coffee, Frangelico, Licor 43, Coffee	
<b>Bread &amp; Butter Old Fashioned</b>	12.5
Brown Butter Takamaka Spiced Rum, Kinahan's Irish Whiskey, PX Sherry, Raisin	
<b>Sparkling Sorbet</b>	13
Lemon Sorbet, Briottet Elderflower, Briottet Bergamot, Prosecco	

## Dessert Wines

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	gls	btl
<b>Sauternes, Château Suduiraut</b> Bordeaux, France	11.5	52.5
<b>Black Muscat, Elysium, Quady</b> California, USA 2017	9.5	47

## Port

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	gls	btl
<b>LBV Port</b> Barros Douro, Portugal*	6	70
<b>2005 Colheita Port</b> Barros Douro, Portugal*	9	90

# Burnt Orange

# Spring

## Sake

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<b>Akashi-Tai Shiraume Umeshu</b> 75ml	8
<b>Aksashi-Tai Yuzu</b> 75ml	9

## Digestif

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<b>Amaro Montenegro</b>	9
<b>Disaronno Amaretto</b>	8
<b>Frangelico</b>	8
<b>Pallini Limoncello</b>	8
<b>Bepi Tosolini Sambuca</b>	8
<b>Bepi Tosolini Grappa di Moscato</b>	11

## Hot Beverages

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<b>Espresso Single/Double</b>	2.5/3
<b>Americano</b>	3
<b>Latte</b>	3.5
<b>Flat White</b>	3
<b>Cappuccino</b>	3.5
<b>Cortado</b>	3
<b>Macchiato</b>	3
<b>Hot Chocolate</b>	3.5
<b>Irish Coffee Kinahan's Irish Whiskey</b>	9.5
<b>Teas English Breakfast, Earl Grey, Peppermint, Camomile, Green Tea</b>	3

All dishes containing  are Vegan. All dishes containing \* are NGCI No Gluten-containing ingredients.