

DESSERTS MENU



Tiramisu

Classic Italian tiramisu with layers of coffee-soaked ladyfingers and mascarpone

9

Pannacotta & Blackberry

Light and fluffy pannacotta with a tangy blackberry sauce

9

Blueberry Crème Brûlée

Silky custard with blueberry infusion and a crisp caramelized top

9

Chocolate & Orange Tart (VE)

Rich chocolate and orange vegan tart topped with vegan Chantilly cream

9

Mandarin Sorbet

Refreshing mandarin sorbet with a bright citrus finish

8

Teas & Coffees

Espresso	2.8
Machiato	3
Double Espresso	3.5
Latte	4.5
Cappuccino	4.5
Flat White	4.5
Americano	3.5
English Breakfast	3.5
Earl Grey	3.5
Peppermint	3.5
Green Tea	3.5
Mint Tea	3.5
Chamomile	3.5



Prices are shown in £GBP.

Please inform your server of any allergies or dietary restrictions, and we will do our best to accommodate your preferences.

(V) Vegetarian. (Vegan) Vegan. (GF) Gluten Free. An optional service charge of 13% will be added to your bill.

Sweet Wines

	75ml	Bottle
Dindarello, Maculan, 2023 (375ml) Peach, orange blossom, honey	12	55
Ferreira LBV Port, 2020 (750ml) Black fruits, cocoa, rich	16	80

Dessert Cocktails

Cheeky Shake Absolut vanilla, strawberry purée, double cream, sugar	12
Orange You Sweet Absolut citron, Cointreau, orange juice, lemon juice, chocolate syrup	13

Liqueurs & Digestives

	50ml
Amaro Montenegro	8
Baileys	8
Fernet Branca	8
Frangelico	8
Grappa Nardini	8
Jagermeister	8
Limoncello di Capri	8
Salizá Amaretto	8
Sambuca Molinari	8

All spirits are also available in 25ml



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