desserts

ALL AT 9

Sour cherry mess with sesame filo brittle
Chocolate mousse with orange compote
Baked custard affogato with meringue brittle
Elderflower panna cotta with gooseberry compote and fennel biscotti

hot drinks

Espresso / macchiato / 3.5
Double espresso / 3.7
Double macchiato / 3.9
Americano / 4.5
Cappuccino / latte / flat white / 4.5
(large, soy milk, oat milk +50p)
(vanilla, caramel +50p)

Ottolenghi hot chocolate / 5.3
Mocha / 5.4
Spiced oat milk tea / 5.2

English breakfast / earl grey / green /
chamomile / rooibos / lemongrass /
peppermint / 4.2

Fresh mint tea / 4.5



digestifs

Amaro montenegro 50ml / 12
Disaronno 50ml / 12
Audemus covert 50ml / 12

whiskey

Woodford reserve 50ml / 15
Fielden rye 50ml / 16

sparkling

Malibran, Riuo Prosecco NV / 12
Glera – Veneto, Italy
Classic prosecco, soft fruity notes with a touch of citrus.

Domaine Champalou, Vouvray Brut NV / 14
Chenin Blanc – Loire, France
Traditional method fizz, crisp and elegant, the perfect aperitif.

Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.
Please let your waiter know if you have any food allergies.
Allergy Information available on request.