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# dessert / 9

chocolate mousse with hibiscus cherries and pistachios

baked custard affogato with meringue brittle

fig, plum and walnut crumble with spiced cream

sticky ginger cake with brandy apples

tapioca fritters with orange compote

# sparkling wine 125ml

malibran, riuo prosecco nv / 12  
glera – veneto, italy  
*classic prosecco, soft fruity notes with a touch of citrus*

pinot blanc, silvaner / 11.5  
ottolenghi pét-nat brand bros, pfalz, germany, 2024  
*naturally sparkling, fresh & dry with great minerality*

domaine champalou, vouvray brut nv / 14  
chenin blanc – loire, france   
*traditional method fizz, crisp & elegant, the perfect aperitif*

# digestif 50ml

amaro Montenegro / 12

disaronno / 12

audemus Covert / 12

# whisky & bourbon 50ml

woodford reserve / 15

fielden whisky of england rye whisky / 16

# hot drinks

espresso / macchiato / 3.5

double espresso / 4

double macchiato / 4.5

americano / 4.5

cappuccino / latte / flat white / 4.5  
(large +50p, soy milk, oat milk

syrup +50p, vanilla, caramel)

matcha latte / iced matcha latte / 5.0

ottolenghi hot chocolate / mocha / 4.9

spiced oat milk latte / 4.5

tea / 4

(english breakfast / earl grey / green /  
chamomile / rooibos / fresh mint /

Lemon and ginger / peppermint)