



“Rooted in tradition, inspired by travel.”



DESSERTS

Sweet Finale

Adaa Pardhaman (M, Se, N)	12
Kerala's celebrated jaggery and rice pudding, served with coconut sorbet and cardamom banana espuma – a refined interpretation of a South Indian festive classic	
Gulab Jamun (M, G, N, E)	12
Warm milk-fudge dumplings, saffron rabdi parfait, and mixed berry compote – contemporary expression of India's most beloved dessert	
Vegan Narangi Chocolate Tart (Ve, So, E, M, N)	14
Dark chocolate and Himalayan orange tart, paired with refreshing yuzu sorbet. Bright citrus notes balanced with rich cocoa	
Royal Chocolate Mousse (M, G, E, So, N)	12
Rich, airy dark chocolate mousse with praline crunch, velvety chocolate topping with raspberry sorbet	
Trio of Sorbet (Ve)	12
A seasonal tasting of hand-crafted sorbets – Mango / Raspberry / Yuzu	
Duet Ice Cream (M, E, N)	10
Creamy vanilla and nutty pistachio ice cream	



So Soya
N Nuts

M Milk
Ve Vegan

Se Sesame
G Gluten

Su Sulphites
P Peanuts

E Egg

A discretionary 10% service charge will be added to your bill.

Please inform a member of staff of any food allergies before ordering. All dishes are prepared in kitchen where allergens are present. Whilst every effort is made to prevent cross contamination, we cannot guarantee any dish is completely allergen-free.

DESSERT COCKTAILS

Espresso Martini 18
Vodka, Coffee liqueur, espresso, sugar

Smoking Whiskey 18

A bit of theatre on your table – our single malt whisky, served smoking to enhance the richness of the flavour profiles

SPIRITS

50ml

Grand Marnier 12.5

Cointreau 18

Luxardo Limoncello 11.5

Luxardo Sambuca 11.5

Baileys 11.5

Tia Maria 11.5

Disaronno 11.5

Cazabel Cofffee 12.5

Cazabel Blanco 12.5

Patron Repasado 19

Patron Anejo 21

On these premises the standard serve is 50ml (25ml measure available on request).

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DESSERT & FORTIFIED WINE



DESSERT WINE

Glass
100ml

Bottle
varies

Late Harvest Riesling, Utlar, Bordeaux, Wairarapa 15 60

New Zealand, 375ml

Bright, light golden-yellow colour. The nose is soft and full with gently concentrated and rounded aromas of ripe tropical fruits, exotic florals, honey and marmalade.

Tokaji Late Harvest Cuvee, Sauska 25 130

Hungary, 500ml

A beautiful nose of pineapple, dried apricot and acacia. Tropical fruits, mostly mango and papaya dominate the palate. The sweetness is wonderfully balanced with depth and freshness.

SHERRY & PORT

Glass
50ml

Graham's 10yrs Tawny 20% 18

Tio Pepe, Gonzalez Byass Dos Palmas Fino 15% 14

Fonseca 20yrs Tawny 20% 28

Emilio Lustau VORS Pedro Ximénez 15.5% 60

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COFFEE

Americano	4.5
Single Espresso	3.5
Double Espresso	4.5
Latte	4.5
Cappuccino	4.5
Single Macchiato	3.5
Double Macchiato	4.5
Flat White	4.5



TEA

English Breakfast	5
Peppermint	5
Chamomile	5
Green Tea	5
Fresh Mint	5
Earl Grey	5
Chamomile	6



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