



Desserts

Warm Hazelnut Chocolate Torte, gianduja ice cream (v)(d)(n)	8.00
Basque Cheesecake, sunflower seed praline & pear compote (v)(d)(g)	8.00
Coconut, Lemon & Ginger Panna Cotta, chilli & chocolate soil (ve)	7.00
House Ice cream & sorbet selection (v, ve) 1 or 2 scoops	3.00 / 6.00
> Miso & Salted Caramel / Gianduja / Vanilla / Vegan Vanilla	
> Blackberry & Lavender / Orange / Lemon	
Affogato / fresh espresso & house made ice cream of your choice (v, ve)(gf)	6.75

Digestifs

Espresso Martini	11
<i>Fresh espresso, coffee liquor & vodka</i>	
Quinta da Silveira 10yr Tawny (ve)	7.00
<i>Mixed nuts, dried fruit & elegant finish</i>	
<i>(Douro, Portugal)</i>	
DV by Doisy-Védrines Sauternes	7.00
<i>Quince, marmalade & honey</i>	
<i>(Bordeaux, France)</i>	
Ochoa Moscatel Vendimia Tardia (ve)	6.00
<i>Raisins, orange blossom & honey toast</i>	
<i>(Navarra, Spain)</i>	
Hennessy VS Cognac	6.00
Rémy Martin VSOP	7.00
Martell XO	20

Hot Drinks

Espresso	3.00
Americano	3.50
Cappucino	3.95
Latte	3.95
Flat White	3.95
Mocha	4.00
Hot Chocolate	4.25
Matcha Latte	4.50
Liqueur Coffee	8.00
Clifton Tea Co.	3.50
<i>Breakfast Brew / Decaf Brew /</i>	
<i>Earl Grey / Yunnan Green /</i>	
<i>Lemongrass & Ginger / Pure Peppermint</i>	

Dairy alternatives available
please ask your server

(v) vegetarian / (ve) vegan | contains (g) gluten / (d) dairy / (n) nuts

Please inform your server of any allergies or intolerances before ordering. While all our dishes are made fresh in-house, trace ingredients may be present due to our suppliers.