



## Desserts

Brûlée basque cheesecake, blood orange, lemon & thyme jam, brown butter crumb (v)	8.00
Chocolate dipped filo tart, crémeux, hazelnut (ve)	8.00
Custard tart, nutmeg, poached rhubarb (v)	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 and Lavender / Citrus & Thyme	
Affogato / fresh espresso & house made ice cream of your choice (v, ve)	6.75

## Digestifs

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

<b>Clifton Tea Co.</b>	3.50
<i>Breakfast Brew / Decaf Brew / Earl Grey / Yunnan Green / Lemongrass &amp; Ginger / Pure Peppermint</i>	

Dairy alternatives available  
please ask your server

(v) vegetarian / (ve) vegan

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