



Desserts

Brûlée Basque Cheesecake, <i>strawberries, brown butter crumb (v)</i>	8
Hazelnut Crèmeux, <i>hazelnut, sea salt (ve)</i>	6
Cereal-milk Panna Cotta, <i>cornflake crisp, honey caramel</i>	7
Lemon Tart, <i>candied stem ginger, pistachio crumb (ve)</i>	7
House Ice-cream & Sorbet selection (v, ve) 1 or 2 scoops	3 / 6
<i>Miso & Salted Caramel / Gianduja / Vegan Vanilla / Strawberry</i>	
<i>Blood Orange / Citrus & Thyme</i>	
Affogato / fresh espresso & house made ice cream of your choice (v, ve)	6

Digestifs

Espresso Martini	11
<i>Fresh espresso, coffee liquor & vodka</i>	
Quinta da Silveira 10yr Tawny (ve)	7
<i>Mixed nuts, dried fruit & elegant finish</i>	
<i>(Douro, Portugal)</i>	
DV by Doisy-Védrines Sauternes	7
<i>Quince, marmalade & honey</i>	
<i>(Bordeaux, France)</i>	
Ochoa Moscatel Vendimia Tardia (ve)	6
<i>Raisins, orange blossom & honey toast</i>	
<i>(Navarra, Spain)</i>	
Hennessy VS Cognac	6
Rémy Martin VSOP	7
Martell XO	20

Hot Drinks

Espresso	3
Americano	3.5
Cappuccino	4
Latte	4
Flat White	4
Mocha	4
Hot Chocolate	4
<i>Add Syrup + 50p</i>	
<i>French Vanilla / Gingerbread / Pumpkin Spice /</i>	
<i>Sugar Free Vanilla / Salted Caramel / Sugar Free</i>	
<i>Salted Caramel</i>	
Clifton Tea Co.	3.5
<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

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.