

Dessert Menu

Compressed Melon Salad – Mint and Perrier Sorbet £9

English Strawberry Pavlova £10

Baked Jersey Cheesecake – Raspberry Sorbet £10

Chocolate Bavroise – Vanilla Ice Cream – Fudge Sauce £11

Artisan Cheese Homemade Chutney – Crackers – Oakley Honey £14

Liqueur Coffees

Baileys £8.50

Calypso £8.50

French £8.50

Irish £8.50

A discretionary service charge of 10% will be added to the bill. All prices are inclusive of VAT at the current rate.

Please note some of our dishes may contain nuts, nut traces, dairy products, yeast, maize, eggs and other standard additives.

If you have a food allergy and/or intolerances and want to know the ingredients. Please notify your server before your order, so that we can arrange with the chef for a suitable alternative.

Hot Beverages

Black £3.95 per pot

English Breakfast

Celebrated and enduring, English Breakfast remains an essential element of the British morning. Fresh, robust and reviving.

Decaffeinated English Breakfast

The caffeine- free companion of our classic English breakfast, as rich and full-bodied as the original.

Earl Grey

The archetypal British blend, combining fine black tea with sweet yet subtle bergamot oil. Rich and balanced with a citrusy edge.

Darjeeling

From the slopes of the Himalayas, a classic yet complex black tea with fragrant hints of muscatel.

Lapsang Souchong

Full-bodied, layered and dramatic, this smoky lapsang souchong has been perfected over thousands of years in china's Fujian province.

Green £3.95 per pot

Green Sanguinello

The dramatic blood-red flesh of the Spanish sanguinello orange lends this well-balanced Chinese green tea refreshing citrus notes.

Green Sencha

A well-loved Japanese-style tea from the early spring harvest, noted for its dark-green leaves and delicate rice-like taste.

Jasmine pearls

Exquisite hand-rolled pearls of green leaves infused with the scent of aromatic jasmine blossom. A delightfully unforgettable tea.

White £3.95 per pot

Silver Needle

An exquisite white tea from china's fujian province, silvery leaf buds are plucked in spring and left to dry naturally in the sun for a clean, pure and delicate finish.

Tisane £3.95 per pot

Rooibos Breakfast

A rich South African blend, this tisane entices with notes of nut and orange and a lasting spiciness.

Rooibos Tiramisu

The nuttiness of rooibos blended with a tempting mix of chocolate and cocoa. Decadently indulgent yet caffeine free.

Chamomile

Naturally soothing, this mellow tisane made from chamomile flowers has a powerful aroma with a floral, grassy taste and mellow finish.

Peppermint

The refreshing taste of whole peppermint leaves rich in menthol oils makes this tisane cool and intense, with a clean, refreshing finish.

Lemon Verbena

This caffeine-free tisane is subtly refreshing with gentle citrus notes, courtesy of the elegant leaves of lemon verbena.

Strawberry & mango

The union of sweet strawberry and ripe mango creates a bright and fruity tisane bursting with flavour.

Apple strudel

A warm comforting blend of flavours, uniting baked apple, exotic spices and irresistible cinnamon. Delicately balanced with a touch of sweetness.

Coffee

Americano	£4.25
Cappuccino	£4.25
Espresso Single/ Double	£2.25/ £4.25
Flat White	£4.25
Latte	£4.25
Macchiato Single / Double	£2.25/ £4.25

Hot Chocolate £3.25

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