CRÚ

AND TO FINISH...

TEA SELECTION

ENGLISH BREAKFAST TEA | 2.8

EARL GREY | 2.8

RED BERRY FRUIT TEA | 2.8

FRESH MINT TEA | 2.9

MAO FENG GREEN | 2.8

COFFEE SELECTION

AMERICANO | 2.9

CAPPUCCINO | 3.4

LATTE | 3.4

ESPRESSO | 2.3

DOUBLE ESPRESSO | 2.8

MOCHA | 3.8

FLAT WHITE | 3.2

HOT CHOCOLATE | 3.6

Premium coffee supplied by

roasted

DESSERTS

STICKY TOFFEE PUDDING | 9

Crème anglaise

CHURROS | 9

Salted caramel & chocolate dip

VALRHONA CHOCOLATE TORTE | 9

Clementine chantilly, olive oil

AFFOGATO | 6.5

Roasted coffee company double espresso, homemade vanilla ice cream

Add a Frangelico Hazelnut Liquer or Baileys | 4

SELECTION OF HOMEMADE ICE CREAMS | 6.5

(Please ask your server)

ENGLISH CHEESE SELECTION | 13

DESSERT WINES

SAUTERNES (2015) CHÂTEAU DELMOND, BORDEAUX *(100ml)* **| 9.5**

Apricot, honey and peach mix with citrus peel and creamy flavours on the palate, with refreshing acidity to balance the lingering sweet finish

DESSERT WINE SPECIAL | POA

(Please ask for today's special)

GLASS OF PORT (50ML) | 8

Taylor's lbv 2019