

DESSERT

<p>Creme Caramel, Umeshu, Okinawa Sugar</p> <p>+ Sake - Izumibashi, Yamada Juro, Junmai, Umeshu</p>	<p>8</p> <p>9</p>
<p>Chocolate Mousse, Yoghurt, Hazelnut Praline, Cherry</p> <p>+ Aromatised - Oszkar Maurer, Scott, Furmint, Welschriesling, Serbia</p>	<p>11</p> <p>8</p>
<p>Preserved Citrus & Yoghurt 'Kakigori'</p> <p>+ Late Harvest - Szolo, Dolce, Furmint, Harslevelu, Tokaji, Hungary 2022</p>	<p>13</p> <p>10</p>
<p>Yuzu Meringue Pie</p> <p>+ Sake - Gozenshu, Yuzushu, Bodaimoto Junmai, Yuzushu</p>	<p>10</p> <p>9</p>

Items may contain allergens. Please inform the team of any allergies or dietary requirements.
 15% discretionary service charge will be added to your bill.
 100% of all tips and service go to the team.

TEA BY
RARE TEA CO.

New Zealand Waikato Oolong	6
Green and tropical, long-lasting	
Cornish Manuka (England)	6
Light florals, deep woody notes, hint of spice	
Malawi Steamed Green	6
Dark, grassy, high in umami with rich mouthfeel	
Croatian Chamomile Flowers	6
Clean and subtle, wonderfully calming	
Nepali Himalayan Black	6
Dark chocolate, bright citrus	

COFFEE BY
ASSEMBLY COFFEE

Colombia, El Vergel Estate – Filter	6.5
<i>Anaerobic, natural. Apple, peach and honey.</i>	
Kenya Thageini – Filter	6.5
<i>Washed. Redcurrant, candied orange, apple.</i>	

DIGESTIF

	Glass 35ml
Capreolus Plum	20
Fruit Eau de Vie, Cotswolds	
Christian Drouin Angels 12yo Chichibu	14
Calvados, Japanese whisky cask finish	
Park Cognac 10yo	12
Cognac, Borderie, Mizunara cask	
Method and Madness	16
Irish single pot still whisky, Japanese chestnut cask finish	