



DESSERTS



CHOCOLATE FONDANT, MILK ICE CREAM (GF)	10.2
TIRAMISU	8.6
COCONUT YOGHURT PANNA COTTA, GRAPEFRUIT & ORANGE (V)	8.4
PAVLOVA, BERRIES, HONEYCOMB & CLOTTED CREAM	9.6
CHURROS & DULCE DE LECHE	8.2
CHEESE SELECTION	9.1
DESSERT PLATTER	28.8

COCKTAILS

ESPRESSO MARTINI	15
BELVEDERE VODKA, KAHLUA, ESPRESSO	
GRACE JONES	13
AVION ESPRESSO TEQUILA, CAMPARI, ORANGE BITTERS, SODA	

SWEET & FORTIFIED

MOSCATO D'ASTI, 2017, ITALY	5
GENTLY SPARKLING WITH GRAPEY NOTES AND STONE FRUIT BEST WITH LIGHT, FRUITY DESSERTS.	
LATE HARVEST "ARIMA", 2014, SPAIN	10.5
GLORIOUSLY GOLDEN WITH NOTES OF BAKED APRICOT, HONEYSUCKLE AND TOAST FROM OAK AGEING.	
VIN SANTO DEL CHIANTI RUFINA, 2004, ITALY	14
BEAUTIFULLY COMPLEX, THIS AGED VIN SANTO BRINGS NOTES OF FIG, SPICES AND COCOA.	



HOT DRINKS

ALL SERVED WITH PETIT FOURS

COFFEE & HOT CHOCOLATE	5
ARTISAN LOOSE LEAF TEA:	6
SMOKEY EARL GREY / EARL GREY / ROOIBOS / ANGELICA SEED / JASMINE / CHAMOMILE / FRESH MINT / CAMELLIAS'S HOUSE BLEND (A BLEND OF WHITE TEA, JASMINE, GINGER & APRICOTS)	



ALL PRICES ARE INCLUSIVE OF VAT
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE BILL
WE OFFER A SELECTION OF CERTIFIED HALAL DISHES
IF YOU HAVE ANY ALLERGIES, PLEASE INFORM YOUR WAITER

(V) vegetarian
(VG) vegan
(GF) gluten free

