



ALL DAY MENU



## BREAKFAST MENU (7:00 - 11:30)

### HEALTHY MORNING

Fresh Juice (V) 155 kcal Green, Carrot, Beetroot & Apple, Orange, Grapefruit	£5
Protein Shake (V) (D, S) 230 kcal Pea Protein Powder, Cocoa, Blueberries	£6
Spicy Tomato Juice (V) 72 kcal	£6
Bloody Mary (A, CE, F, G) 123 kcal Ketel One, Tomato Juice, Worcestershire Sauce, Tabasco	£15
Mimosa (A) 144 kcal MV Nyetimber Classic Cuvée, Orange Juice	£14
French Bloom, Le Blanc Organic Bubbly, non-alcoholic Sparkling, France (V) 32 kcal	£14
Home-baked Viennoiserie (V) Croissant (D, E, G) 231 kcal	£4.5
Pain au Chocolate (D, E, G, S) 266 kcal	£5.5
Danish of the Day (D, E, G) 363 kcal	£5.5
Fruit Platter (VE) 200 kcal	£12
Coconut Yoghurt (VE) 144 kcal Mixed Berries	£12
Granola (V) (D, G) 312 kcal Greek Yoghurt, Berries, Honey	£12
Bowl of Scottish Porridge (V) (D, G, SD) 473 kcal With Berries or Banana <i>Prepared with your choice of milk or water</i>	£9
French Toast (V) (D, E, G) 670 kcal Forest Berries, Maple Syrup	£21

*Key to allergens:*

*A - alcohol, C - crustaceans, CE - celery and celeriac, D - dairy, E - eggs, F - fish, G - gluten, L - lupin, M - mustard, MO - molluscs, N - nuts, P - peanuts, S - soya beans, SD - sulphites, SE - sesame, V - suitable for vegetarians, VE - suitable for vegans*

*All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill.*

MORNING DELIGHTS

Crushed Avocado (V) (E, G) 425 kcal Two Poached Eggs, Sourdough Toast, Lemon	£18
Grilled Halloumi (V) (D) 745 kcal Grilled Tomato, Paprika Powder, Padron Pepper	£18
Scrambled Tofu (VE) (S) 150 kcal Tomato, Onion, Pepper, Coriander, Turmeric	£13
Scrambled Eggs (D, E, F, G) 724 kcal Smoked Salmon, Toasted Brioche	£18
Lobster Benedict (A, C, D, E, G, SD) 605 kcal Sliced Lobster Tail, Toasted Muffin, Poached Egg, Hollandaise Sauce	£28

BREAKFAST BUNDLE (D, E, F, G, S) 1044 kcal Salmon Scrambled Eggs on Toasted Brioche Fruit Platter and home-baked Pain au Chocolate Choice from our Coffee and Tea Specialities and Fresh Fruit Juices	£25
VEGAN BREAKFAST BUNDLE (VE) (S) 454 kcal Scrambled Tofu with Tomato, Onion, Pepper, Coriander, Turmeric Coconut Yoghurt with Mixed Berries and Fruit Platter Choice from our Coffee and Tea Specialities and Fresh Fruit Juices	£23
BREAKFAST ON THE GO (V) (D, E, G, S) 391 kcal Croissant, Pain au Chocolate or Danish of the Day with your choice from our Coffee and Tea Specialities	£8

Key to allergens:  
A - alcohol, C - crustaceans, CE - celery and celeriac, D - dairy, E - eggs, F - fish, G - gluten, L - lupin, M- mustard, MO - molluscs, N - nuts, P - peanuts, S - soya beans, SD - sulphites,  
SE - sesame, V - suitable for vegetarians, VE - suitable for vegans

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill.

## ALL DAY MENU (11:30 - 22:00)

### SMALL BITES

Vietnamese Summer Rolls with Sweet Chilli Sauce (VE) (SD) 272 kcal	£12
add Prawns (MO) 324 kcal	£15
Assam Tamarind Crispy Black Cod (F, G, SD) 581 kcal	£18
Crispy Tiger Prawns with Black Pepper Sauce (C, D, E, G, MO, S, SE) 274 kcal	£18
Chicken Satay with Cucumber, Red Onion, Pineapple, Peanut Sauce (C, G, M, P, S) 570 kcal	£15
Aromatic Duck Rolls with Hoisin Sauce and Spring Onions (A, D, G, S, SD, SE) 644 kcal	£16
Crispy Berkshire Pork Belly with Honey Mustard and Chilli Sauce (D, E, F, M, SD, SE) 897 kcal	£14
British Wagyu Beef Sando (100g) with Yuzu Mayonnaise (E, G) 695 kcal	£38

### SANDWICHES & BURGERS

Ham and Cheddar Sandwich (D, G, SD) 1014 kcal	£18
Pork Ham, Mature Cheddar Cheese, Sourdough Bread	
Vegetarian Pan Pacific Club Sandwich (V) (E, G, M) 847 kcal	£18
Avocado, Egg, Tomato, Lettuce, Grain Mustard, Mayonnaise, Toasted Bread	
Pan Pacific Club Sandwich (E, G, M, SD) 1177 kcal	£22
Chicken, Bacon, Avocado, Egg, Tomato, Lettuce, Grain Mustard, Mayonnaise, Toasted Bread	
Tempura Corn-fed Chicken Breast Burger (D, E, G, S) 856 kcal	£22
Home-made Sriracha Sauce, Lettuce, Tomato, Brioche Bun	
Pan Pacific Beef Burger (D, E, G, SD) 1337 kcal	£22
Caramelised Onions, Gherkin, Melted Cheddar Cheese, Brioche Bun	

### SALADS

Caesar Salad (D, E, F, G) 470 kcal	£12
Romain Lettuce, Smoked Anchovies, Bacon, Parmesan Cheese, Croutons	
add Roasted Chicken 618kcal	£18
add Grilled Prawns (C) 529 kcal	£24
Lotus Root Salad (VE) (G, S) 295 kcal	£18
Iceberg Lettuce, Garlic Bolt, Wood Ear, Lotus Root, Sliced Shiitake	

*Key to allergens:*

*A - alcohol, C - crustaceans, CE - celery and celeriac, D - dairy, E - eggs, F - fish, G - gluten, L - lupin, M - mustard, MO - molluscs, N - nuts, P - peanuts, S - soya beans, SD - sulphites, SE - sesame, V - suitable for vegetarians, VE - suitable for vegans*

*All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill.*

SOUPS

Roasted Tomato Soup (V) (CE, D, G) 443 kcal	£10
Croutons, Grated Cheddar Cheese	
Hot & Sour Lobster Soup (C, D, E, SD) 528 kcal	£22
Infused Lobster Broth, Yuzu, Lemongrass, Chilli, Kaffir Lime	

MAIN COURSES

Vegetable Kampung Sambal Fried Rice (VE) (CE) 479 kcal	£22
Red and Green Peppers, Choy Sum, Carrots, Sambal Sauce	
Penne Arabiatta (V) (D, G) 566 kcal	£22
Parmesan Cheese, Basil	
Vegetarian Mee Goreng (V) (E, G, S, SD) 626 kcal	£18
Fried Yellow Noodles, Shiitake Mushrooms, Beansprouts, Shredded Vegetables, Sambal Onion Ketchup	
Traditional Fish & Chips (E, F, G, M) 1258 kcal	£22
North Sea Cod Fillet, Tartar Sauce, Lemon	
Fillet of Yorkshire Beef (A, D, SD) 955 kcal	£44
Hand Cut Chips, Red Wine Jus	

SWEET TEMPTATIONS

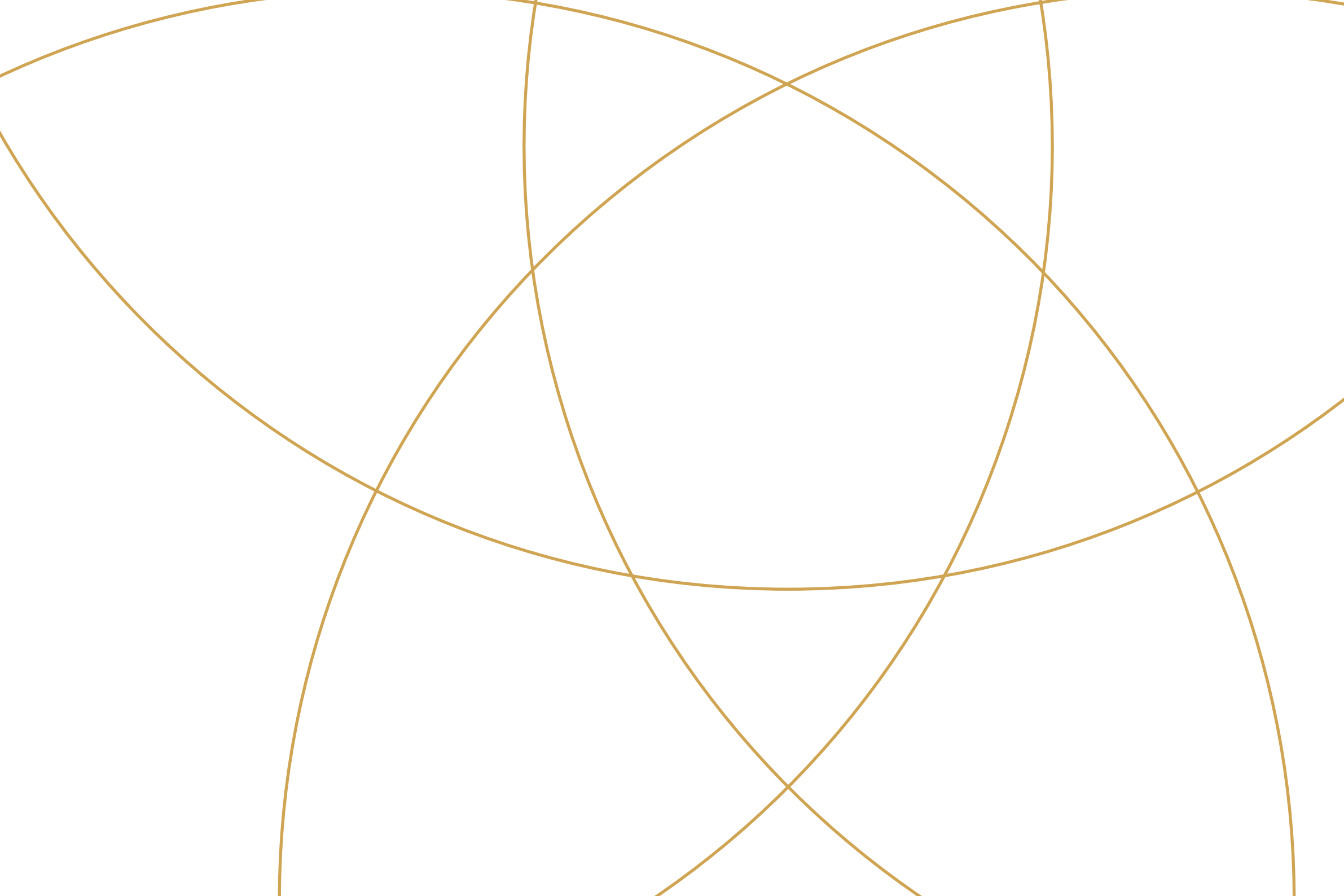
Chocolate Mousse (D, E, F, G, N, S) 658 kcal	£16
67 % Pan Pacific London Guanacoa Chocolate, Dulcey Cremeux, Soursop Sorbet	
Apple (D, E, F, G, N, S) 712 kcal	£16
Apple Compote, Caramel Sponge, Cinnamon Crumble	
Mango Pudding (VE) (G, SE) 210 kcal	£14
Pandan Coconut Sago Soup, Charcoal Fortune Cookies	
Vanilla Crème Brûlée (V) (D, E, G) 253 kcal	£12
Chouquettes	
Slice of Teacake (V) (D, E, G, N, SD) 347 kcal	£6
Vegan Banana Cake, Lemon Drizzle Cake or Carrot Cake	

Key to allergens:  
A - alcohol, C - crustaceans, CE - celery and celeriac, D - dairy, E - eggs, F - fish, G - gluten, L - lupin, M - mustard, MO - molluscs, N - nuts, P - peanuts, S - soya beans, SD - sulphites,  
SE - sesame, V - suitable for vegetarians, VE - suitable for vegans

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill.



SOMMELIER SELECTION





## SOMMELIER SELECTION

ENGLISH SPARKLING WINE & CHAMPAGNE	125ml	Bottle
MV Neytimber Classic Cuvée, West Sussex, England	£16	£74
NV Nyetimber Cuvée Cherie Demi Sec, West Sussex, England	£16	£74
2014 Nyetimber Blanc de Blancs, West Sussex, England	£17	£78
2010 Nyetimber 1086 Prestisge Cuvée, West Sussex, England	£38	£240
2019 Gusbourne Brut Reserve, Kent, England	£16	£74
2018 Gusborne Rosé, Kent, England	£16	£74
2015 Breaky Bottom Brut Cuvée Jack Pike, South Down, England	£17	£78
2017 Rathfinny Estate Rosé, East Sussex, England	£17	£78
2015 Rathfinny Estate Blanc de Noirs, East Sussex, England	£18	£85
NV Deutz Brut Classic, Ay, France	£17	£75
NV Krug Grand Cuvée Brut, Reims, France	£60	£295
WHITE WINE	175ml	Bottle
2021 Veramonte Organic Sauvignon Blanc, Casablanca Valley, Chile	£11	£36
2021 Quinta da Azevedo Alvarinho, Portugal	£12	£45
2020 Villa Wolf Gewurztraminer, Pfalz, Germany	£13	£47
2018 The Federalist Chardonnay, Mendocino County, USA	£17	£60
2018 Ningxia Riesling, Kanaan Winery, Ningxia, China	£17	£65
2019 Chablis, Domaine Hamelin, Burgundy, France	£19	£73

*Wines by the bottle are served as 750ml. 125ml measures of wine are also available upon request.*

*All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill.*

## ROSÉ WINE

*175ml*

*Bottle*

2020 Veramonte Organic Pinot Noir Rosé, Casablanca, Chile

£11

£36

2020 Calafuria Negroamaro Rosato, Tormaresca, Puglia, Italy

£13

£55

2020 Whispering Angel Côtes de Provence Rosé, Provence, France

£15.5

£66

2021 Châteaux Minuty Rose & Or, Côtes de Provence, France

£19

£65

## RED WINE

*175ml*

*Bottle*

2019 Veramonte Carmenère, Casablanca Valley, Chile

£11

£36

2019 Syrah du Maroc Tandem Alain Graillot, Domaine des Ouleb Thaleb, Meknes, Morocco

£13

£57

2016 Family Reserve Cabernet Sauvignon Changyu-Moser, Ningxia, China

£16

£49

2018 The Federalist 1776 Zinfandel, California, USA

£16

£60

2019 Bodega Tapiz Malbec Reserva, Mendoza, Argentina

£19

£70

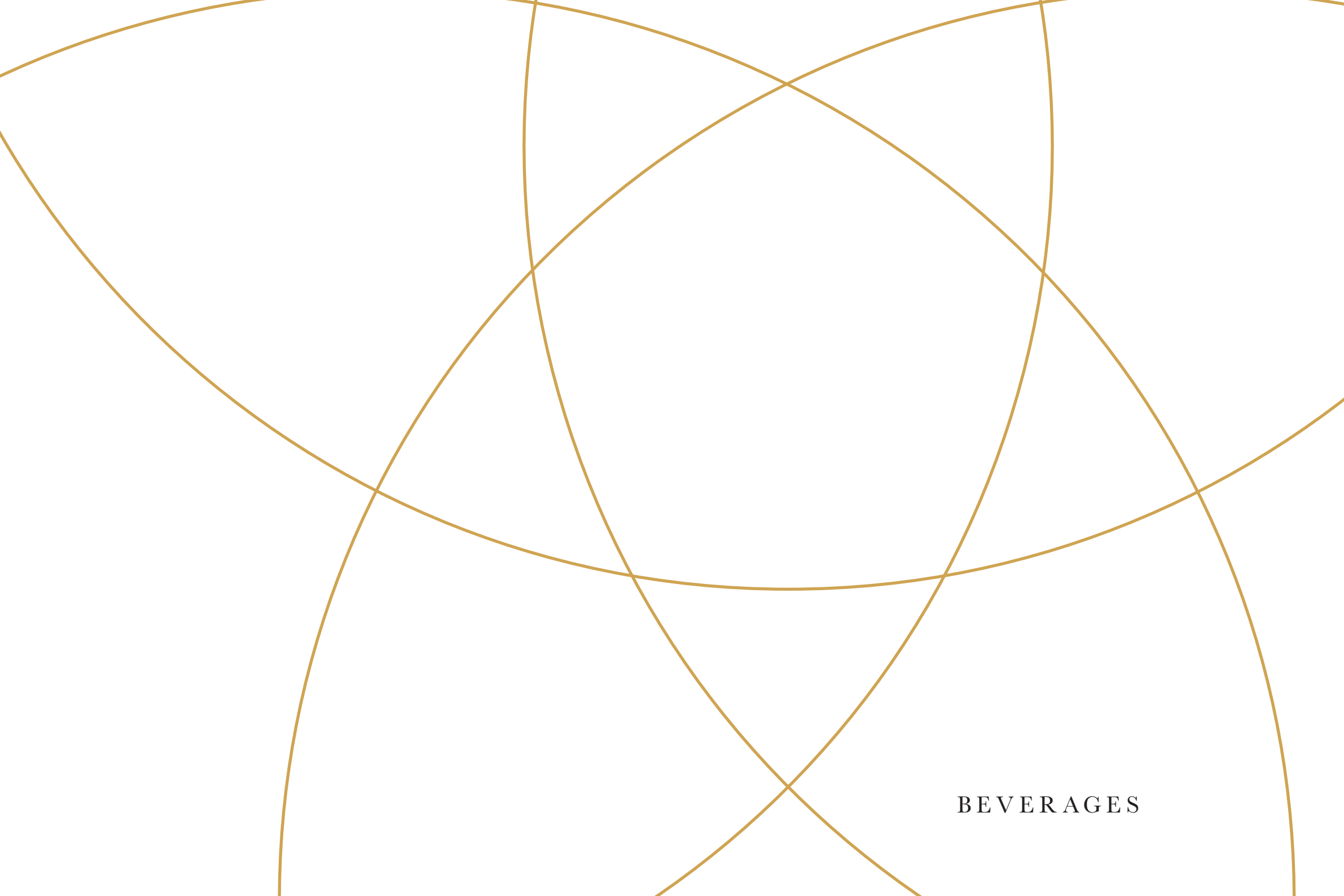
2016 Puisseguin Saint Emilion, Chateau de Laurets, Bordeaux, France

£20

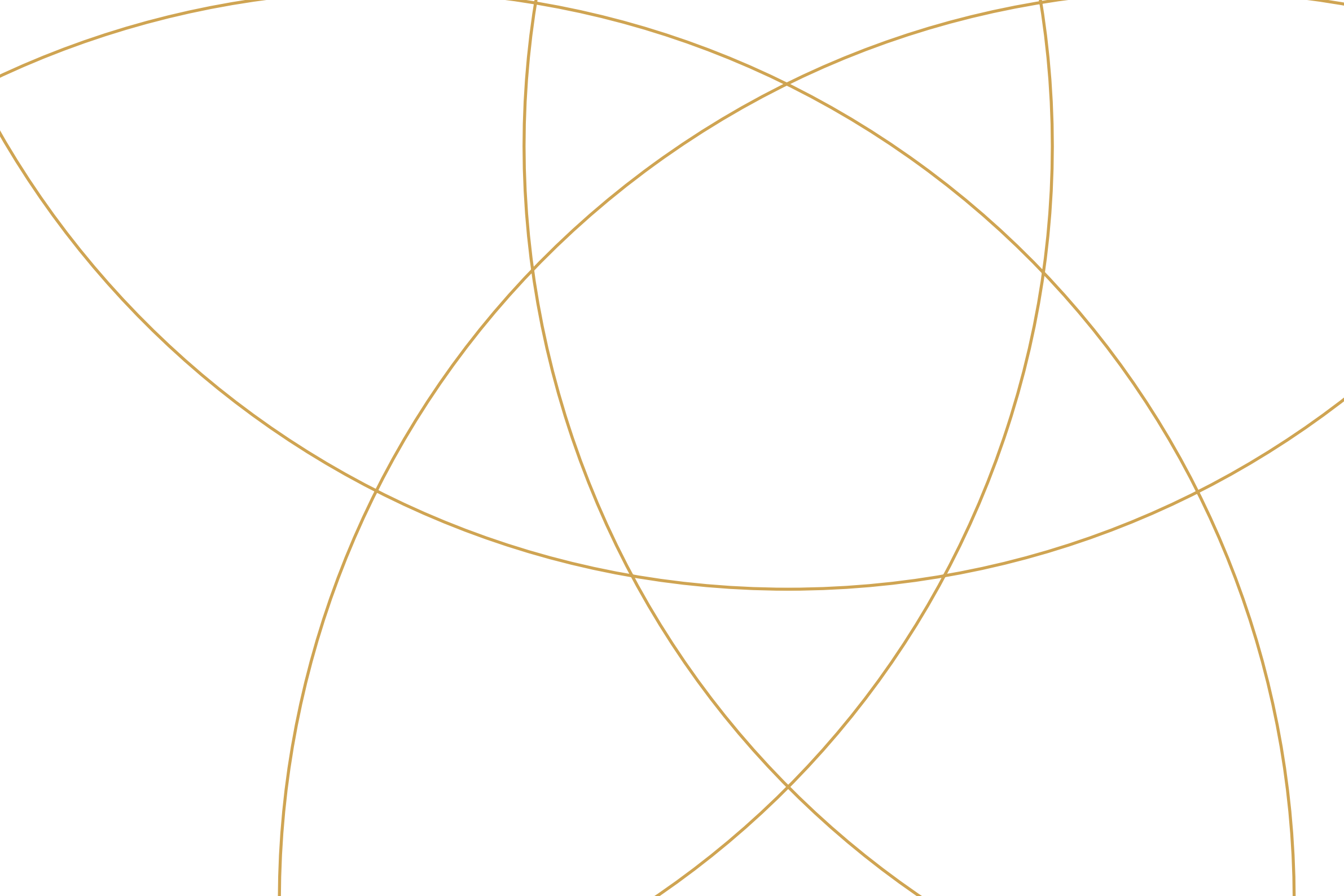
£73

*Wines by the bottle are served as 750ml. 125ml measures of wine are also available upon request.*

*All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill.*



BEVERAGES



BEER & CIDER

DRAFT	<i>Half</i>	<i>Pint</i>
Asahi, Japan	£4	£8
BOTTLED BEERS	<i>Bottle</i>	
Asahi, Japan <i>(330ml)</i>	£8	
Goose Island IPA <i>(330ml)</i>	£8	
Heineken 0,0 <i>(330ml)</i>	£8	
CIDER	<i>Bottle</i>	
Orchard Pig Reveller Cider <i>(500ml)</i>	£8	

*All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill.*

## HOUSE SPIRIT COLLECTION

GIN	<i>50ml</i>	<i>Bottle</i>
Beefeater	£12	£156
Plymouth	£12	£156
Tanqueray	£12	£156
Beefeater 24	£13	£169

## VODKA

Absolut	£10	£130
Ketel One	£11	£143
Absolut Elyx	£13	£169
Grey Goose	£16	£210

## WHISKY

Chivas 12 year	£12	£156
Chivas 18 years	£20	£260
Glenmorangie 10 years	£15	£195
Johnnie Walker Blue	£49	£637

*Spirits by the bottle are served as 700ml or 750ml.*

*All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill.*

BOURBON	50ml	Bottle
Gentleman Jack	£20	£260
Woodford Reserve	£18	£234
Jack Daniel's Single Barrel	£18	£234
RUM		
Havana Club 7 years	£12	£156
Havana Club 15 years	£50	£650
TEQUILA		
Patron Silver	£16	£210
Patron Reposado	£18	£234
COGNAC		
Hennesy Fine	£15	£195
Hine VSOP	£20	£260

*Spirits by the bottle are served as 700ml or 750ml.*

*All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill.*

## APERITIFS

*50ml*

Lillet	£8
Noilly Prat	£9
Campari	£9
Aperol	£9
Pimm's	£9
Ricard	£9
Byrrh, Grand Quinquina	£9
Harveys Amontillado	£9
Fonseca 10y Tawny NV	£9
Zucca Rabarbaro	£10
Vermouth del Professore Rosso	£10
Vermouth del Professore Classico	£10
Vermouth del Professore Chinato	£15



## OTHER SPIRITS

50ml

Archers	£8
Baileys	£8
Chambord	£8
Cointreau	£8
Grand Marnier	£8
Disaronno Amaretto	£8
Kahlua	£9
Benedictine	£10
St-Germain	£10
Liquore di Limone, Salvatore Calabrese	£10
Kummel Wolfschmidt	£10
Cherry Heering	£11

## SOFT DRINKS

### SOFT DRINKS

Coca Cola <i>(330ml)</i>	£5
Diet Coke <i>(330ml)</i>	£5
Ginger Beer <i>(200ml)</i>	£5
Appletiser <i>(275ml)</i>	£5

### FRANKLIN & SONS FRUIT DRINKS *275ml*

Dandelion & Burdock	£5
Elderflower Lemonade	£5
Orange & Grapefruit	£5

### FRESH JUICES

Orange	£5
Apple	£5
Pineapple	£5
Cranberry	£5
Pink Grapefruit	£5

## FRANKLIN & SONS MIXERS

200ml

Natural Indian Tonic Water	£5
Original Ginger Ale	£5
Sicilian Lemon Tonic	£5
Pink Grapefruit Tonic Water with Bergamot	£5
Rhubarb Tonic Water with Hibiscus	£5
Mallorcan Tonic Water	£5
Rosemary Tonic Water with Black Olives	£5

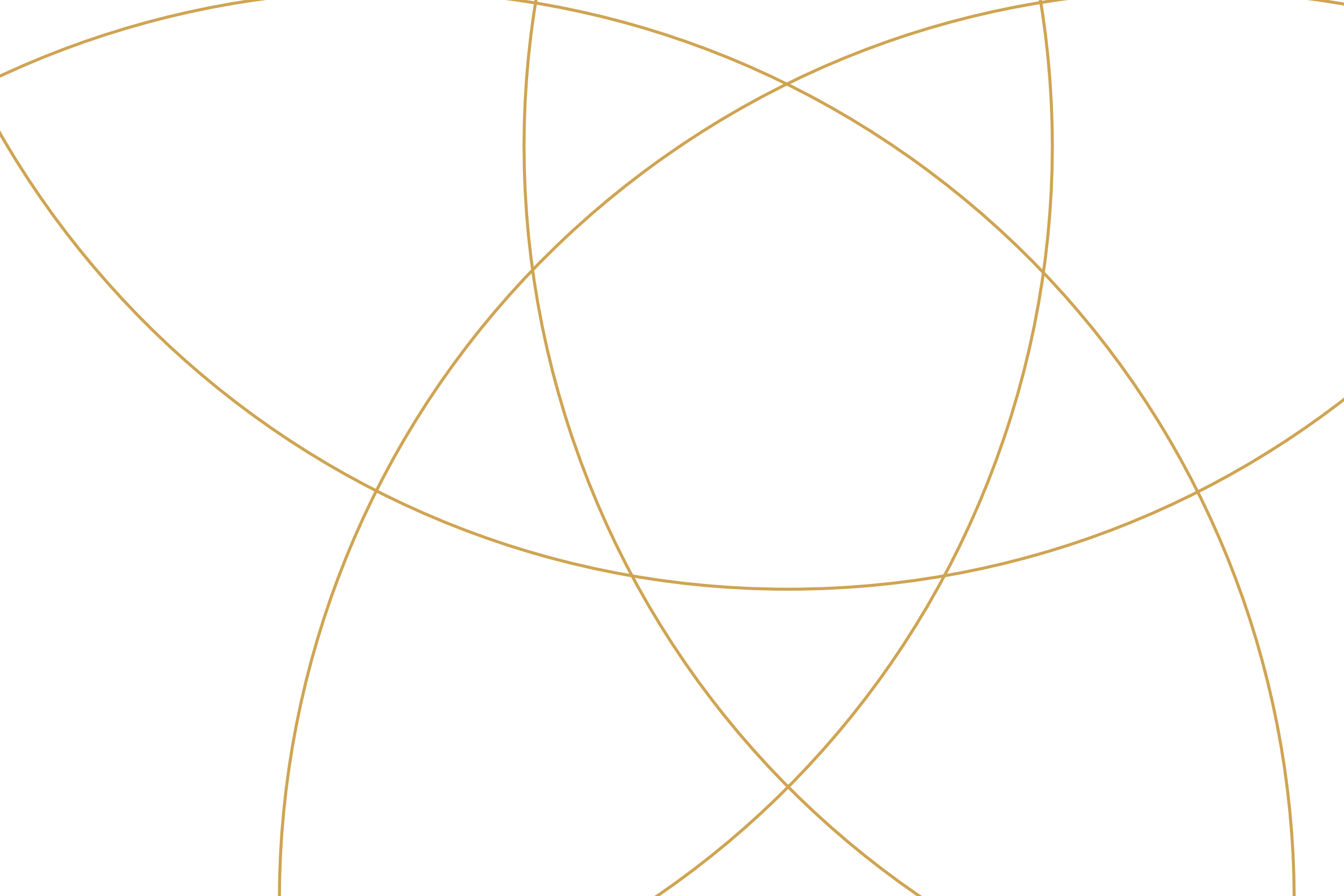
## MINERAL WATER

Hildon Still/Sparkling	330ml	£4
Hildon Still/Sparkling	750ml	£6





TEA & COFFEE SELECTION



## TEA SELECTION

*Exclusively sourced by Rare Tea Company*

Rare Tea Company's aim is simple: to source and supply the world's best tea, directly from farmers and their tea gardens.

### BLACK TEA

#### THE ORCHID LOUNGE BESPOKE BLEND

£5

An Afternoon Tea Blend that is both reassuring familiar yet utterly unique; it develops as it infuses to reward with a truly revelatory experience.

A blend of highly fragrant Indian tea from the foothills of the Himalayas, combined with a deep malty leaf from the Shire Highlands of Malawi and the gentlest hint of organic rose. Supporting this blend lies the unfurling complexity of one of China's greatest Oolongs – the Iron Goddess of Mercy.

#### THE ORCHID LOUNGE BESPOKE BLEND TIN (25GRAMS)

£25

Cherish every moment, even when you are at home, or gift a little something special.

#### EARL GREY

£5

*Satemwa Estate, Malawi & Reggio Calabria, Italy*

A traditional Earl Grey blended with pure bergamot oil from the ancient orchards of Calabria.

This is a classic British tea made to exacting standards. A clean and exceptionally bright infusion with exhilarating citrus notes.

It can be enjoyed with or without milk, or a twist of lemon zest.

## KASHMIRI SAFFRON BLEND

£5

*Meghalaya, Sikkim & Kashmir*

A fragrant blend of black Himalayan tea from the tiny gardens of Lakysiew and Temi with precious strands of Kashmiri saffron. Rich flavour notes of burnt toffee, gentle elderflower, ripe gooseberry and physalis. Beautifully balanced and smooth, with a yolky mouth feel.

Best enjoyed without milk.

## 2ND FLUSH MUSCATEL SIKKIM £5

*Temi Estate, Sikkim, India*

High in the Indian Himalayas, between Nepal and Bhutan, lies the secret region of Sikkim: not as famous as its Darjeeling neighbours, but making a black tea of such delicious delicacy that it makes the heart soar. This tea has a heady, floral aroma with soft notes of muscatel grapes.

Best enjoyed without milk.

## SRI LANKAN HAND ROLLED

£10

*Amba Estate, Ravana Falls, Sri Lanka*

Only a few precious kilos are produced each year due to the quality of the leaf required and the amount of craftsmanship entailed in hand rolling the leaf. A uniquely sweet and delicate tea with a hint of honeysuckle, made with a great deal of devotion.

Best enjoyed without milk.

## EMPEROR'S BREAKFAST

£10

*Wuyi Mountains, Fujian Province, China*

A rare China tea crafted by masters to produce an astonishingly sweet black tea. Made from very young and tender spring leaves and golden buds that have been carefully kept whole during hand rolling. It is remarkably smooth with flavours of rich toffee, butterscotch and vanilla.

Best enjoyed without milk.



## GREEN TEA

### GREEN WHOLE LEAF

£5

*Fuding, Fujian Province, China*

A magnificent Chinese green tea that is meticulously handcrafted. The leaves are fired in a wok over charcoal in the same way and in the same place they have been made for over 3,000 years. Clean, bright and remarkably delicate.

### LONG JING

£5

*Hangzhou, Zhejiang Province, China*

The most succulent and fragrant of green China teas known as Dragon Well.

Picked in the early spring before the first rains, it has a fresh sweetness with rich green vegetal flavours and a subtle note of hazelnuts.

### SENCHA

£10

*Shizuoka, Japan*

Crafted by Moriuchi-san - one of the most revered tea masters in Japan - on his 200-year-old tea garden. The tea is grown on a tiny estate by Moriuchi-san with his wife and daughter. This Sencha is remarkably complex and deep, and has a rich mouthfeel with bright buttery notes of asparagus.

## OO LONG TEA

### GOLDEN LILY MILK OOLONG

£6

*Taitung, Taiwan*

An aromatic Taiwanese oolong tea with a smooth, creamy texture. Sweet and grassy with soft floral notes leading to a deep verdant finish. Crafted from a rare cultivar renowned for its succulent, milky aroma.

### PIPACHÁ

£6

*Fujian, China / Porto, Portugal*

Chinese Fujian oolong tea is matured for many months in Niepoort barrels once used to age fine port wine. The result is a complex flavour of dried fruits, delicate tannins, honey and an elegant port wine nose and finish. (alcohol-free)

### TIE GUAN YING

£12

*Anxi, Fujian Province, China*

This Chinese oolong is known as the Iron Goddess of Mercy. Crafted to an exact point at which the leaves reveal their hidden subtleties. It has rich floral aromas leading to a perfectly balanced mineral finish. The first infusion has a succulent sweetness with later infusions leading to green floral notes. Each time you infuse the leaves different subtleties are revealed.

### WAIKATO OOLONG

£6

*Zealong Estate, Hamilton, New Zealand*

The tea master in New Zealand works from a simple precept: tea is a science, but also an art. The fresh-tasting leaves give a green, slightly mineral note, with a long lasting sweetness reminiscent of creme anglaise. The leaves can be infused many times; the 4th infusion has a hint of fresh pea.

## WHITE TEA

### JASMINE SILVER TIP

£6

*Fuding, Fujian Province, China*

A delicate white tea crafted entirely from Spring buds. The tea is not flavoured but carefully scented over six consecutive nights with fresh Jasmine flowers. Once the preserve of the Chinese Imperial family, this tea has a deep and heady aroma with a light and gentle flavour.

### FIRST FLUSH HIMALAYAN WHITE

£12

*Shizuoka, Japan*

An exquisitely fruity and floral white tea with notes of mango, vanilla and elderflower. Picked just after the snow melts in the high Himalayas of Nepal, this is a beautiful light tea with almost no astringency but rich in flavour.

### MALAWI WHITE PEONY

£8

*Satemiwa Estate, Shire Highlands, Malawi*

A fragrant and extremely beautiful whole leaf white tea. Picked from a unique field and carefully handcrafted to retain the sublime flavours. A delicate infusion with peach, stewed apricots and aromas of hay with a subtle umami note.

## TISANES

### WILD ROOIBOS

£5

*Cederberg Mountains, South Africa*

The real South African Red Bush. Beyond organic, this Rooibos is harvested completely wild in its indigenous habitat in the Cederberg Mountains. A richly delicious infusion with deep earthy notes, bright red berries and cedar. Can be beautifully enhanced by the addition of a twist of lemon zest.

### CORNISH PEPPERMINT

£5

*Tregothnan Estate, Cornwall, UK*

A rare English Peppermint grown on the private botanical garden of the Tregothnan Estate. Counter-intuitively, the menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint. Powerful and uplifting, with a gentle approach leading to a long finish.

### WHOLE CHAMOMILE FLOWERS

£5

*Slavonija & Podravina, Croatia*

These delicate flowers are carefully dried and kept intact combining the petals, stems, and stamen that creates a beautiful sweet and soft flavour of summer meadows. Clean and subtle, these flowers are also wonderfully calming.

### LEMON BLEND

£5

*Sri Lanka & Malawi*

A truly global blend. Vibrant lemongrass from Sri Lanka has been blended with soft, smooth Malawian lemon verbena. A full-bodied infusion with grassy notes of fresh hay and the sweetness of lemon drops.

## HIBISCUS FLOWERS

£5

*Satemwa Estate, Shire Highlands, Malawi*

A delicious herbal infusion made from the beautiful red petals of Hibiscus sabdariffa. These whole hibiscus flowers produce a beautiful raspberry red colour and the flavours of rich berries, slightly tart, with a cranberry sweet finish.

## PORTUGUESE CINNAMON BASIL

£6

*Castelo Branco, Portugal*

A deliciously soothing herbal tea with deep cinnamon flavours and a subtle hint of strawberry. Grown on a small, family-run, organic farm in the Beira Baixa province of Portugal. Set in the rich biodiversity between Tejo Nature Park and UNESCO recognised Naturetejo Geopark.

## CORNISH MANUKA

£6

*Tregothnan Estate, Cornwall, UK*

A unique Manuka tea made with the leaves and stem of this rare New Zealand herb. It was brought to Cornwall 200 years ago and flourishes in the soft Cornish climate. It has a light sweetness with deep woody notes and a subtle hint of ginger. The flavour is incomparable and utterly delicious.

## TARRAGONA ALMOND BLOSSOM

£7

*Terres D'Elba, Tarragona, Spain*

Beautiful blossom grown on a rocky hillside where olives and carob trees grow amongst the Marcona almonds, beside deep, fragrant orange groves. Each flower is picked individually then carefully air dried on a muslin bed to prevent the blossoms from bruising. Farmed organically and tenderly by Ferran Rojo Sol. The flavour is deep and heady. Almonds and honey with a delicious note of globe artichoke.

## COFFEE

Ristretto	<i>Short espresso, very strong</i>	£4
Espresso	<i>Strong and short</i>	£4
Double Espresso	<i>Double hit</i>	£5
Americano	<i>Espresso topped up with hot water</i>	£4
Flat White	<i>Espresso, long foamed milk</i>	£5
Cappuccino	<i>Espresso, steamed milk, foamed milk</i>	£5
Caff� Latte	<i>Espresso, topped up with hot milk</i>	£5
Macchiato	<i>Espresso, short foamed milk</i>	£5
Double Macchiato	<i>Double espresso, short foamed milk</i>	£6
Espresso Romano	<i>Espresso, lemon twist</i>	£5
Mocha	<i>Espresso, hot milk, chocolate fondue</i>	£8

## HOT CHOCOLATE

Cherish's 'Love it, Love it, Love it' Hot Chocolate	£8
<i>67% Guanacoa &amp; 35% Dulcey Chocolate</i>	