



Contemporary Mediterranean Kitchen

Desserts

Chocolate Surprise £6.5

Dark Chocolate Ganache, chocolate sponge, white chocolate sauce and passion fruit caviar

Recommended with a glass of Cellar Reserve Port for £6.5

Tuyo Baklava £6

Modern twist, caramelised mixed nuts, almond pastry, mint yoghurt and blood orange

Recommended with a glass of Moscatel de Setubal for £5

Mini Churros £6

Fried-dough pastry served with chocolate sauce

Recommended with a glass of Pedro Ximenez for £5.5

Almond and Polenta Cake £6

Served with roasted rhubarb, yoghurt & mascarpone ice cream and pistachios

Recommended with a glass of White Port for £6.5

Cheese Boards £12

Pecorino, Gorgonzola, Young Manchego

Recommended with a glass of Tawny Port 20 years £7.5

Please advise a member of staff if you have any particular dietary requirements. A discretionary 12.5% service charge will be added to your bill to be shared amongst all staff



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Liqueurs

Carlos I	£5.25
Boulard Calvados	£5.25
Licor 43	£4.75
Armagnac	£5.25
Amaro	£4.75
Grappa	£3.75
Turkish Raki	£5.25

Liqueur Coffees

Tuyo Coffee £4.95

*Rum, hazelnut liqueur and
creme de cacao*

BM Coffee £5.25

*Grand Marnier and Bacardi
Rum*

Carajillo Coffee £4.95

With a liqueur of your choice

Iced liqueur coffee £7.95

Dark rum and liqueur 43

Coffees

Double Espresso	£2.2
Americano	£2.3
Macchiato	£2.45
Cortado	£2.45
Cafe Latte	£2.5
Cappuccino	£2.5
Flat White	£2.5
Mocha	£2.6
Chai Latte	£2.7
Hot Chocolate	£2.6

Tea Selection

English Breakfast	£2.5
Earl Grey	£2.5
Green Tea	£2.5
Peppermint	£2.5
Camomile	£2.5
Rooibos	£2.5
Mint and Rose Water	£3.15

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