

# Dessert Menu

<b>Sticky toffee and date pudding</b> with salted caramel, vanilla ice cream (V)	11
<b>Yuzu Crème Brûlée</b> with spiced orange compote (V)	11
<b>Flourless warm chocolate brownie (V)</b> tonka bean ice cream and popcorn	11
<b>Exotic fruit salad (VE)</b> with passion fruit sorbet	11
<b>Homemade ice creams (V) &amp; sorbets (VE)</b> 3 per scoop - ask the team for the daily selection	9

## Dessert Wine

	75ml	Bottle
Gewurztraminer Semillon Casa Silva, Chile	7	39 (500ml)
Chateau les Mingets, Sauternes, France	10	42 (375ml)
Elysium Black Muscat, Quady, California, USA	12	45 (375ml)



# Speciality Drinks

## Signature Drinks

### Golden milk

honey, cinnamon & turmeric  
with your choice of milk

4.5

### Specialty lattes

Chai spice, matcha, vanilla rose, lavender,  
caramel, salted caramel, cinnamon

4.5

### Dirty chai | dirty matcha

with your choice of dairy or plant based milk

4.75

## Hot Drinks

### Single espresso / macchiato

3.75

### Cortado

3.75

### Double espresso / macchiato

4.25

### Cappuccino / latte

4.25

### Flat White / Americano

4.25

### Hot chocolate / mocha

4.25

### Fresh lemon & ginger infusion

4.25

### Fresh mint leaves infusion

4.25

### Selection of JING single garden teas

Assam Breakfast, Darjeeling, Earl Grey, Jade Sword,  
Jasmine Silver Needle, Whole Chamomile Flowers, Whole  
Peppermint Leaf, Lemongrass & Ginger, Apple & Hibiscus

4.25

(V) = Vegetarian | (VE) = Vegan

Please speak to the team about allergies & dietary requirements.  
A discretionary 12.5% service charge will be added to your bill, which is  
managed, distributed & received by the team.