

dessert

Dorayaki & ice-cream **15**

Keigetsu yuzu sake, Japan 11

Half dozen matcha madeleines **12**

Umeshu, Mii no Katobuki, Junmai Yamahai, Japan, NV 14

Basque cheesecake, Summer fruits **15**

Alberto Longo, "Suyan", Passito, Puglia, Italy 2022 13

Chef's selection of fresh fruit **15**

Château Delmond, Sauternes, France 2022 13

Hand-made wagashi **18**

Château Derezsza, Tokaji aszú, 5 Puttonyos, Hungary 2019 16

sweet wine

Umeshu, Mii no Katobuki, Junmai Yamahai, Japan, NV **14**

Torcolato, Maculan, Italy, Veneto, 2021 **13**

Château Derezsza, Tokaji Aszú, 5 Puttonyos, Hungary 2019 **16**

20 yo Tawny Port, Dona Antonia, Ferreira, Portugal, NV **13**



Please let us know if you have any allergies or dietary requirements.
A discretionary 15% service charge will be added to your bill.

digestive cocktails

AMARO SHAKERATO 12

NIJŪ amaro, sour agent, shiso leaf

Refreshing - Creamy - Herbal

PLUM & KOBE GODFATHER 12

Kanosuke whisky, Kagoshima Kobe beef fat, umeshu, dry plum amaretto

Aromatic - Rich - Nutty

GREEN WALNUT BROOKLYN 17

Whistlepig Rye whisky, forest nocino, amaro Montenegro, blend of vermouths

Herbasceous - Balanced - Earthy

tea

Single estate English breakfast 4.5

Earl grey 4.5

Golden lily milk oolong 5

Sencha 6

Genmaicha 4.5

Matcha 5.5

Jasmine silver tip 5.5

Whole chamomile flower 4.5



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