

Arabica and Robusta from the Island of Java.

Americano	3.2
Cappuccino	3.2
Espresso	3.2
Latte	3.2
Macchiato	3.2
Double Espresso	3.2
Mochaccino	3.2
Extra shot	0.5
Cadbury's Hot Chocolate made with milk	3.2

Birchall tea

A 140 year old family tradition, blending the finest tea estates of East Africa, from Rwanda through to the Rift Valley in Kenya.

All teas are organic, fairtrade and rainforest alliance certified

All served in a two cup pot **3.6**

Earl Grey - citrus and spicy floral notes

Green Tea and Peach - smooth with floral notes

Green Tea - traditional Chinese Mao Feng

Camomile* - gold colour, mellow and sweet

Lemongrass and Ginger* - uplifting, woody citrus aroma

Peppermint* - vibrant, cool and minty

Red Berry and Flower* - candied aroma, fruity flavour

Organic Redbush* - red rooibos, soothing and sweet

*caffeine free

Fresh Mint

Assam



Dessert menu

BIRCHALL

A family tradition since 1872

Dessert wine and Port

To finish

Chocolate & Seville orange torte, burnt orange segments, mint crisps	9.5
Vanilla panna cotta with mixed berry sauce	10
Apple & cinnamon tart Tati, vanilla ice cream	9.5
Chocolate brownie with confit mixed berries & coconut yoghurt (GF & Ve)	9
Cheddar, Stilton and Brie with plum chutney biscuits & fresh pear	10.50
Fresh fruit salad, served with a lemon sorbet (GF)	8
Three scoops of ice cream or sorbets (GF)	8

GF - Gluten Free

V - Vegetarian

***If you have any food allergies or intolerances,
please speak to one of the service team***

	100ml	BTL
Chateau Les Mingets Sauternes, Bordeaux. France	6.5	50
Taylors Late Bottled Vintage	7	50
Fonseca 10 Years	9.5	

Digestifs

	25ml
Remy Martin VSOP	4.75
Janneau VSOP	4
Hennessy XO	17.5
Remy Martin XO	14
Macallan	5
The Glenlivet	4
Glenfarclas 10	5.5
Glenfarclas 15	8.5

Cocktails

From 9.5

Old Fashioned (Whisky, bitters and sugar)
St Germain Spritz (Germain liquor, prosecco and soda)
Cranberry Aperol Spritz (Aperol, Prosecco, Cranberry & Soda)
Golden Ember (Gin, Clementine, bitters & tonic water)