

Sweets

Ginger creme brulee. Seasonal fruit, brandy snap, fruit tingle sherbert. 16

Profiteroles. Vietnamese coffee ice cream, chocolate ganache, hazelnut, pistachio.
16 gf

Coconut sticky rice. W green mango and pistachio praline 16

AFTER MEAL DRINKS

AMARO – TO THE BITTER END

Amari are aromatic, herbal, bittersweet liqueurs traditionally served as a digestif after a meal. We love them. They are wonderful.

Each 30ml pour is served with ice and garnish. 13

Amaro Montenegro: Sweet, light bitterness. Tangerine, cucumber, black cherry, orange.

Zucca Rabarbaro: Sweet-ish with notes of smoked rhubarb and bitter orange.

Averna: Cola, orange peel, licorice, vanilla. Subtle bitterness.

Cynar: Savoury, herbal and earthy vegetal notes, sweet caramel finish.

Fernet Branca: Strong and medicinal, 27 herbs, spices, roots, barks and botanicals.

Braulio: Highly aromatic with pine, chamomile, floral bitterness and warm spice.

Becherovka: Mentholated medicinal with clove, ginger, cinnamon, honey and bark.

Or otherwise try some:

Not Your Nanna's Brandy. 13

Great Southern Distilling Co. Oraiste orange liqueur. 13

Need tea and an after-dinner liqueur? House blend lapsang, citrus zest and black tea served with Oraiste orange liqueur. 13

COFFEE AND TEA

We use Beck and Call, single origin Ethiopian coffee, roasted specifically for our French press. Choose cream or milk. 4.5 per cup.

T-Nomics loose leaf flavours: English breakfast, earl grey, mao feng green, peppermint, lemongrass and ginger. 4.5 per cup.