
DESSERT COCKTAILS & DIGESTIFS

Tiempo Espresso Martini - *Tiempo Tequila, Tiempo Espresso, single espresso* | **10.5**

Dead Rabbit Irish Coffee - *Irish whiskey, cream, honey, nutmeg, double espresso* | **11.5**

Kung Fu Pandan - *Vapoura gold rum, amaretto, miso cream, pandan infused syrup* | **13.5**

Choc Orange Espresso Martini *Hoxton Amaro, Cointreau, chocolate liqueur & Perky Blenders double espresso* | **10.5**

Tiempo Tequila Espresso - *25ml served over singular ice cube* | **5**

ELB Quadrant Oatmeal Stout | **6**

ELB Classic Imperial Stout | **5**

DESSERT WINE

50ml

Pedro Ximenex Sherry 'Emilio Hidalgo' [Jerez, Spain]

7

The sugars are concentrated from the grapes being sun-dried right after harvest, and it has complexity from the barrel ageing.

HALF BOTTLE

125ml 37cl

Monbazillac, Jour de Fruit 'Domaine de l'Ancienne Cure' [s/w France]

10 24.5

sweet wine, honeyed, nectar, delicious half bottle for dessert or cheese.

Sauternes 'Château Filhot' [Bordeaux, France]

15 42

A blend of Semillon, Sauvignon and Muscadelle. One of their greatest vintages with rich tropical fruit balanced by beautiful acidity and a honeyed finish.

An optional 12.5% service charge will be added to your bill.

Please let us know if you have any dietary requirements or allergies. Some dishes may contain nuts, dairy or wheat products. A number of our dishes are gluten free or can be made gluten free. Ask your server for details.

(v) = vegetarian (vg) = vegan (gf) – gluten free