

DESSERTS

STICKY TOFFEE PUDDING ^v

Miso caramel, vanilla ice cream 7.95

PINEAPPLE TARTE TATIN ^{vg}

*Caramelised pineapple, Mango Sorbet,
Chilli & Lime Syrup 8.95*

CHOCOLATE BOMB ^v

*Vanilla & Honeycomb Parfait, Chocolate Brownie,
Hot Toffee Sauce 10.95*

YUZU & LIME POSSET ^v

Strawberries, sesame tuille 7.95

SELECTION OF ICE CREAMS

Choose 3 Scoops 5.95

Banana Ice Cream ^v
Condensed Milk Ice Cream ^v
Matcha Ice Cream ^v
Espresso Ice Cream ^v

Mango Sorbet ^{vg}
Mandarin Sorbet ^{vg}
Raspberry Sorbet ^{vg}



V Vegetarian | Vg Vegan

*Allergen information available on request, please inform a team member of
any allergies before placing your order.*

We take every care & attention to identify the allergens that are present in our ingredients, but we cannot guarantee that our dishes are 100% allergen free, due to the risk of cross contamination of trace allergens during cooking & preparation processes. This includes items that are cooked in our deep fat fryers where food items that include all allergens have been cooked. A discretionary service charge of 10% will be added to the bill. All prices are inclusive of VAT.

COFFEE

Espresso Single 2.45 | Double 2.95
Americano Single 2.45 | Double 2.95
Cappuccino Single 2.95 | Double 3.45
Latte Single 2.95 | Double 3.45
Mocha Single 2.95 | Double 3.45
Flat White 3.45
Liqueur Coffee 6.45
Hot Chocolate 2.95

Add Vanilla or Caramel for 50p
Decaffeinated Coffee & Dairy-free Alternatives Available

DESSERT COCKTAILS



**CHERRY BLOSSOM
ESPRESSO MARTINI 9.0**
*Ketel One Vodka, Coffee Liqueur,
Fresh Espresso, Cherry Blossom Syrup*



**PANDAN
OLD FASHIONED 10.0**
*Toki Whisky, Pandan Syrup,
Orange Bitters*

LOOSE LEAF TEAS & HERBAL INFUSIONS

English Breakfast Tea | Earl Grey | Jasmine Green Tea
Yunnan Green | Japanese Cherry | Spring Oolong

All 3.25



SAKE

AKASHI TAI GINJO YUZUSHU 8.50

50ml Perfect Serve : Cold

A light delicate sake made by macerating the Japanese Yuzu fruit in Ginjo sake. Bright citrus flavours with a fresh crisp finish. Each Yuzu fruit is hand selected locally in Hyogo prefecture and immediately hand-juiced to maintain the highest level of freshness. Perfect for cleansing the palate before you dine.

AKASHI TAI TOKUBETSU HONJOZO 6.50

50ml Perfect Serve : Warm

Made with 100% Hyogo Produced Gohyakumangoku rice. Honjozo has been lightly milled to remove 40% of the outer bran. Lighter in style to other sakes, Honjozo is crisp, dry and easy to drink.

A discrete nose with citrus zest, and grassy notes finishing with fresh citrus and a touch of minerality. A fantastic pairing with fish, white meats or salads.

AKASHI TAI SHIRAUME UMESHU 7.50

50ml Perfect Serve : Cold

Shiraume Umesu is a luxurious plum liqueur made by preserving ume plums in ginjo sake, which is a premium grade of sake made from Yamada Nishiki rice. Umesu is a full bodied sake with notes of plum, dried fig, date and raisin. Ideal for a post meal digestif.