



PUDDINGS

- Sticky toffee pudding** 7
Earl Grey soaked dates, sponge, caramelised banana, toffee sauce, roasted pecan nuts, clotted cream
- Vegan Black Forest gateau** ^{Ve} 7
Chocolate sponge, chocolate ganache, vanilla cream, Amarena cherry, chocolate sorbet
- Raspberry & oat Bakewell sundae** 7
Raspberry ripple ice cream, dehydrated waffle, raspberry coulis, namelaka cream
- Moon Pie** 7
Baked New York-style cheesecake, marshmallow layer melted caramel, mini cookie
- Warm doughnuts** 7
Dark chocolate sauce, vanilla cream
- Scoop of Hackney Gelato ice cream or sorbet** 2.2

COCKTAILS

- Espresso martini** 9.5
Moskovskaya vodka, freshly-brewed espresso, Mr Black coffee liqueur
- Porn star martini** 11
Wheatley vodka, vanilla, passion fruit, shot of Moët & Chandon champagne on the side
- Boozy hot chocolate** 9.5
hot chocolate, Mr Black coffee liqueur, marshmallows & chocolate sauce

^V Vegetarian ^{Ve} Vegan ^G Gluten-free ^D Dairy-free
Please ask your server about our detailed allergen menu available on request.
An optional service charge of 12.5% will be added to your bill.



BOTTLE / 50 ML

DESSERT & PORT

Tokaji Aszú 6 Puttonyos	9.5 / 35
Pedro Ximénez Bella Luna	10.5 / 39
Fonseca 10 Year Old Tawny Port	6 / 55
Taylor's 20 Year Old Tawny Port	8.5 / 78
Quinta do Crasto 2015 Vintage Port	15 / 135
Vidal Ice Wine, Peller	7 / 50

DIGESTIFS

Rémy Martin VSOP Cognac	8.5
Baron de Sigognac VS Armagnac	7.5
Daron Fine Calvados Pays D'Auge	7.5

HOT DRINKS

Americano	3.5
Cappuccino, latte, flat white, mocha	3.8
Single / double espresso	2.9 / 3.4
Single / double macchiato	3.4 / 3.7
Hot chocolate	4
Iced or frozen coffee	4
Loose leaf breakfast tea (pot)	3.75
Loose leaf specialty teas (pot) Earl Grey, green tea, jasmine, fresh mint, chamomile, peppermint	3.95