











DESSERTS

WITH A CONTEMPORARY THAI TWIST

CHOCOLATE FONDANT Melt in the middle chocolate cake with vanilla ice cream	7.5	CHOCOLATE BOMBE Dark chocolate sphere, filled with a chocolate mousse, peanuts and hot caramel sauce	8
CLEMENTINE TART With a chocolate pastry base served with vanilla ice cream	7.5	PANDAN THAI CUSTARD WITH ICE CREAM Signature Thai pandan leaf custard, served with smooth coconut ice cream	8
MANGO STICKY RICE   A Thai classic. Succulent mango served with a sweet sticky rice	7.5	ICE CREAM   - Chocolate - Madagascan Vanilla - Salted Caramel - Coconut Milk	6 for 3 scoops
TUB TIM GROB Water chestnuts, creamy coconut milk, jackfruit and coconut ice cream	7.5	SORBET   - Mango - Lemon - Raspberry	6 for 3 scoops
CHOCOLATE FONDUE WITH FRESH FRUIT Individual ramekin of hot melted chocolate, with seasonal fresh fruit	8		

DESSERT COCKTAILS

COCONUT KEY LIME Havana Club 3 year old rum, Koko Kanu, coconut syrup & coconut foam	10	PINK LEMON PIE Beefeater Pink gin, cream, egg & marshmallows	9
ESPRESSO MARTINI Absolut Blue vodka, Kahlua, fresh espresso & vanilla sugar	9.5	BANANA PANCAKE Havana Club Cuban Spiced, crème de banane & maple syrup	10

 Suitable for vegetarians |  Vegan option available, ask for details | All of our dishes are prepared in a kitchen where nuts, gluten and all other allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination. Detailed allergen information is available upon request and on our website. If you have a food allergy, intolerance or sensitivity please ensure you inform your server before placing your order. Please note we add an optional 10% service charge for parties of eight or more. We believe in fair reward, all service charges and tips are split between team members.



AFTER DINNER DRINKS

WINE

AKASHI TAI, PLUM SAKE <i>Japan</i>	50ml 6.5	NEDERBURG, LATE HARVEST <i>Western Cape, South Africa</i>	100ml 9
GRAHAM'S LBV PORT <i>Portugal</i>	100ml 7.5	BÉRES TOKAJI ASZÚ 5 PUTTONYOS <i>Tokaj, Hungary</i>	100ml 12

SPIRITS & LIQUEURS

All of our after-dinner spirits & liqueurs taste great as a liqueur coffee or affogato style with a scoop of artisan vanilla ice cream and a single shot of fresh espresso.

SANTA TERESA RHUM ORANGE	9.5	MOZART WHITE CHOCOLATE	8.5
CHERRY HEERING	9	KAHLUA	7.5
BAILEYS	7.5	GRAND MARNIER	9

Served at 50ml (25ml available upon request)

COFFEE

All our coffees can be made using Oatly Oat Milk which is 100% Vegan friendly (50p charge)

ESPRESSO	2.45	CAPPUCCINO	2.95
DOUBLE ESPRESSO	2.95	LATTE	2.95
AMERICANO	2.95	HOT CHOCOLATE	2.95

LOOSE LEAF TEA

CHAMOMILE FLOWERS A Chamomile flower herbal infusion	3.25	GREEN TEA WITH JASMIN BLOSSOM A perfume - like bouquet and a delicate, flowering taste	3.25
EARL GREY The embodiment of the finest English tea	3.25	MINT MADNESS A real thirst-quencher with no fruity notes but a delicious and vitalizing "minty" taste	3.25
ENGLISH BREAKFAST A marvellously dark infusion with a malty spiciness	3.25		
GREEN (CHUN MEE) A tangy aroma accompanied by a slight sweetness	3.25		