

dessert menu



g  
am  
ma  
gam  
m  
a

peanut butter & hazelnut parfait: kahlua & dark chocolate delice,  
peanut brittle, chocolate crumbs (n) 7.9

coconut & mango panna cotta: goji berries & lemongrass  
gazpacho, coconut biscotti (g/d) 7.9

gammamma mess: passion fruit, aquafaba cream  
eggless merangue, passoa sorbet (g/d/vegan) 7.9

black sesame fondant: white chocolate and matcha green tea ganache,  
miso toffee sauce, roasted black figs and greek yogurt, miso ice cream  
9.9

cafetière for two 5.5  
barako bean co  
liberica coffee, sourced in bantagas,  
philippines & hand roasted in london, uk.  
the liberica species is rare & exotic, grown  
unique 'b' blend consists of barako 25%, nicaragua 25%, brazil 25 %,  
ethiopia 25 %

jing tea 5.5  
jing is the tea of choice for the world's best chefscelebrating  
over 98 Michelin star venues  
\*peppermint \*lemongrass and ginger \*earl grey  
\*organic jade sword \*chamomile