

COFFEE 6

Espresso

Macchiato

Cappuccino

Latte

Americano

Matcha latte

Turmeric & Chai latte

TEA 6

Assam Malt 2nd Flush

Earl Grey

Hand Rolled Oolong

Darjeeling 2nd Flush

Mountain Green

Matcha Green Velvet

White Silver Buds

HERBAL INFUSIONS 6

Lemon Verbena

Olive Leaves

Chamomile

Wild Mountain Mint

Lemongrass

Rooibos

Peppermint

Desserts

Cocktails

HOUSE 22	23
Casamigos Blanco tequila, ginger, Aperol, grapefruit, lime cordial	
CHERRY ME!!	19
Tanqueray 10 Gin, Cocchi Americano infused Dark Chocolate, Tio Pepe Sherry, Ratafia Liqueur	
MEXICAN COFFEE MARTINI	16
Casamigos Blanco tequila infused with coffee molasses extract, cream, nutmeg	
BLUE SHIFT	22
Johnnie Walker Blue Label, ratafia Perique tobacco liqueur, frankincense bitters	

Sweet Wines

	100ml
Omachi Keigestu, Yuzu Sake. Tosa Rhyohoku, Japan	17
Daishichi, Kimoto Umeshu, Plum Sake. Fukushima, Japan	22
2022 Grüner Veltliner, Eiswein, W. Anton & E. Waldschutz. Wagram, Austria	18
2016 Oremus Tokaji Aszú 3 Puttonyos, Tokaj, Hungary	24
1989 La Charrière, Raisins Nobles, Jasnières. Loire Valley, France	26
2021 Riesling Auslese, Rausch, Ziliken. Mosel, Germany	31
2013 Poiré de Glace, Eric Bordelet. Normandy, France	41
2013 Château D'Yquem. Sauternes, France	105
Graham's 30 Year Old Tawny Port. Douro, Portugal	38

Desserts & Drinks Pairing

BREAD & BUTTER PUDDING	16
Golden raisin, pine nuts	
2000 Vin de Constance, Klein Konstantia. Constantia, South Africa (100ml)	40
CHOCOLATE MOUSSE - to share	24
Toasted almonds, olive oil	
Graham's 30 Year Old Tawny Port. Douro, Portugal (100ml)	38
BANANA TATIN	16
Maple ice cream	
2022 Passito Di Pantelleria, 'Ben Ryé', Donnafugata. Sicily, Italy (100ml)	35
VANILLA CHEESECAKE	14
Roasted fig	
2021 Riesling Auslese, Rausch, Ziliken. Mosel, Germany (100ml)	18
CRÈME BRÛLÉE - to share	24
Breton biscuit	
1997 Château de Fargues. Sauternes, France (100ml)	60
AFFOGATO	13
Vanilla gelato, amaretti biscuit, espresso	
Zacapa Centenario XO (25ml)	15
FROZEN YOGHURT SOFT SERVE	11
Whipped honey, pistachios	
SELECTION OF ICE CREAMS & SORBETS	12
GÂTEAU OPERA 	16

A homage to the artist's favourite flavour, and a celebration of texture, craft, and indulgence.

DooWON
UNTAMED

Please let us know if you have any allergies or intolerances.
A discretionary service charge of 15% will be added to your bill.
A £2.50 cover charge per person will be added to your bill.