

DESSERTS £8.75 EACH

NOLER GUR MISHTI DOI WITH LANGCHA (d,n)
Spiced pistachio compote, fruit gel

STICKY TOFFEE PUDDING (gl) (V)
Vegan vanilla ice cream, caramalised fig

PISTACHIO MILK CAKE (d,n)
Saffron rabdi milk

PAYASAM TART (d,gl)
Burnt jaggery and black pepper ice cream, summer berries

GAJAR KA HALWA (d,n)
Grated carrot halwa, reduced saffon milk, pistachio kulfi

CHOCOLATE FONDANT (d,e)
Caramel chocolate, orange curd ice cream

KULFI (MANGO | PISTACHIO) (d,n)
Saffron rabdi, rose falooda

ICE CREAM (d,e) & **SEASONAL SORBET** £8.50 (V)
Pineapple • burnt jaggery and black pepper • orange curd
salted caramel • vanilla

DESSERT WINES 75ML

Sauternes | Maison Ginestet | France 2020 £9
Royal Tokaji Late Harvest | Tokaj-Hegyalja | Hungary 2018 £10
Vin Santo | Fattoria Dei Barbi | Tuscany | Italy 2011 £10

PORT 50ML

Taylors | Douro Valley | Portugal 2019 £8
Sandeman | Douro Valley | Portugal £6

LIQUEURS 50 ML £8

COGNAC AND ARMAGNAC 50 ML

Martel VS, Hennessy VS £9
Remy Martin VSOP £11
Hennessy XO, Remy Martin XO £25

ESPRESSO MARTINI £12

Espresso shot, Vodka, Kahlua shaken

CHOCOLATE MARTINI £12

Vanilla Vodka and Chocolate Liqueur

FLOATER LIQUEUR COFFEE £9

Baileys, Jameson Whiskey, Tia Maria and Brandy

COFFEE 100% Italian arabica coffee beans £4.75

Espresso | Americano | Floater | Cappuccino | Latte | Flat White

TEA £4.50

Masala Chai | Green | English Breakfast | Fresh Mint

A 12.5% discretionary service charge will be added to your bill. Some food may contain traces of nut.
Please discuss any allergy concerns with a member of staff

Allergens: (CR)-Crustaceans, (D)-Dairy, (E)-Eggs, (GL)-Gluten, (MU)-Mustard, (N)-Nuts, (SO)-Soya, (V)-Vegan