

COFFEE

ESPRESSO

(INDONESIA, VIETNAM & BRAZIL)

*Rich and creamy, with a hint of spice and dark liquorice
finish full bodied - Deep & lively blend*

ESPRESSO

2.5

DOUBLE ESPRESSO

3.25

AMERICANO

3.25

FLAT WHITE

3.75

CAPPUCCINO

3.75

LATTE

3.75

SINGLE ORIGIN CAFETIERE

Served with cream

HEALTHY & INVIGORATING

ORGANIC MIDORI

(Indonesia)

Sweet, delicate, acidity & low in caffeine

3.95

MILD - ETHIOPIAN SIDAMO

(Ethiopia - Africa)

Light, Spicy, Floral & Sweet Aftertaste

3.95

BRIGHT - NICARAGUA

(Nicaragua - Central America)

Smooth, Creamy and Sweet with hints of Hazelnut

3.95

BOLD - BURUNDI

(Nr Congo East Africa)

Candies Lemon, Spicy & Nutty

3.95

RARE - JAMAICAN BLUE MOUNTAIN

(Caribbean - Jamaica)

Smooth, Brazil Nut, Cream, Chocolate, Mild Acidly

9

caffé
Musetti



TEA

Edinburgh's Shibui leaf teas & infusions

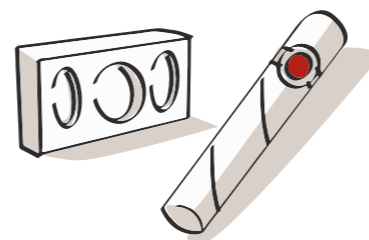
English Breakfast, Tropical Green, Moroccan Mint, Berry Hibiscus, Earl Grey, Chamomile, Masala Chai

3.75

CIGARS

Fine Cuban cigars are available as well as a
selection of cigars from around the world

*Please ask your waiter to direct you to the cigar library to
enjoy one of our fantastic cigars after dinner or in between the band's sets.*



BOISDALE OF CANARY WHARF



Something Else

PUDDING

Crunchy hazelnut praline & milk chocolate mousse
70% Valrhona dark chocolate sauce,
roasted salted hazelnuts
9.50

Baked lemon cheesecake (v)
lemon curd, meringue, blackberries
8.25

Valrhona white chocolate & raspberry marquise
macarated raspberries, candid nuts
9.25

Gluten free warm 70% dark chocolate brownie
salted caramel, coconut sorbet
8.25

Ginger, almond & honey iced parfait
salted caramelised almonds, apple & ginger purée
9.25

Homemade ice-cream
Madagascar vanilla bean
chocolate & hazelnut
chef's ice cream of the day
6.5

Homemade sorbet
Lemon
Mandarin
chef's sorbet of the day
6.5



Add shot of King's Ginger Liqueur to pour over the top (add 4.5)

PUDDING WINES

Muscat Saint-Jean de Minervois 2012
Domaine les Roumanis, France
50ml 4.5 - 500ml bottle 37.5

Boekenhoutskloof Noble Late Harvest 2009,
South Africa
50ml 8.5 - 375ml bottle 55

Pomino Vinsanto DOC 2006
Marchesi de' Frescobaldi, Toscana, Italy
50ml 7.5 - 500ml bottle 70

Mas Mudigliza Maury 2015
Languedoc-Roussillon, France
50ml 6.7 - 750ml bottle 77

Château Rieussec 2007
1er Cru Classé Sauternes, France
50ml 15 - 375ml bottle 100

Château Suduiraut 1975, 1er Cru Superieur Classé
Sauternes, France
50ml 32.5 - 750ml bottle 350

DIGESTIFS

Disaronno Amaretto 7.25
Frangelico 7.15
Baileys 7
Grand Marnier 9.4
Sambuca 7
Nardini Bianca Grappa 9.3
Havana 7yr Rum 8.5
LeCompte 5yr
calvados 14.05
Hennessy fine
cognac 12.9

Courvoisier VSOP
cognac 15.15
Hennessy Paradis Grand Champagne
cognac 94.4
Remy Martin 1738
cognac 15.55
Hennessy XO
cognac 35
Louis XIII Cognac
163
(the best price in London)

CHEESE TROLLEY

One of our dedicated waiters will happily guide you through our cheese trolley
(space permitting and unavailable during band performances)
Served with fresh pear, oatcakes & honey

Choose from our great all British selection of farmhouse cheese

5 cheeses 12 10 cheeses 20



Glenfiddich 15yr 50ml 11.6
Glenrothers 18yr 50ml 22.75
Leonor Palo Cortado 12yr Sherry 50ml 4.25
Noe Pedro Ximenez 30yr Sherry 50ml 8.5

BLUE

Cornish Blue, semisweet vegetarian, handmade in small batches, **Cornwall**
Isle of Wight Blue, creamy, vegetarian, Guernsey naturally rinded. Many international awards, **Isle of Wight**
Yarlington Blue, blue vegetarian, Shropshire style but younger and more creamy, **Somerset**
Beauvale, semi-hard light blue and quite creamy and unusual, **Nottinghamshire**
Vale of Camelot, a younger stilton made in Notts to a Somerset recipe, **Nottinghamshire**

HARD

Twanger, slight salt crunch from a traditional farmhouse mature cheddar, **Somerset**
Cornish Kern, a firm sweet, nutty flavoured unpasteurised, hard cheese, **Cornwall**
Cornish Semi-Mature Gouda, creamy smooth texture made by the Dutch in **Cornwall**
Green's, organic smoked, lightly cold smoked mild cheddar, **Somerset**
English pecorino, sheep cheese, Supreme Champion 2019 at Cheese Awards, **Somerset**

RIND WASHED

Burwash Rose, creamy raw milk cheese, washed in rose water, **Sussex**
Summer Solstice, Guernsey milk soft cheese, unpasteurised, washed in Somerset cider, **Somerset**
Rachel Reserve, semisweet sheep cheese, washed in brine, **Somerset**
Renegade Monk, creamy cow cheese washed in beer. Very pungent, **Somerset**
Morn Dew, cow cheese, soft sticky terracotta rind with fruity smell and flavour, **Somerset**

SOFT

Michael's Mount, soft goat, rinded with very creamy smooth inside, **Somerset**
Pavé Cobble, delicate creamy citrus flavoured sheep cheese, **Somerset**
Elmhirst Sharpham, mould-ripened brie enriched with cream, **Devon**
Bruton Brie, Guernsey soft brie with very creamy texture, **Somerset**
Little Eve, citrus-flavoured goat with a salty and creamy aftertaste, **Somerset**

PORT AND SHERRY

Churchills Dry White Port
50ml 6.1 - 500ml bottle 57.5

Quinta de la Rosa 20 yr tawny
50ml 8 - 500ml bottle 70

Quinta de la Rosa 2004
50ml 10.5 - 750ml bottle 125

Quinta do Noval 20 yr tawny
700ml bottle 95

Tio Pepe, Fino, Gonzalez Byass, sherry
50ml 3.5 - 750ml bottle 39.5

Leonor Palo Cortado, sherry
50ml 4.25 - 750ml bottle 45

Apostoles Palo Cortado - 20 years old, sherry
50ml 8.5 - 375ml bottle 60

Noe Pedro Ximenez - 30 years old, sherry
50ml 8.5 - 375ml bottle 60