



DESSERTS

MISO CARAMEL SPONGE CAKE (N) £9.50
Oat and miso caramel ice cream

SICILIAN LEMON TART £9.50
Raspberry sorbet

AUTUMN BERRIES VELVET MOUSSE £9.50
Blackberry textures, blackcurrant compote

CHOCOLATE TORTE (N) £9.50
Salted caramel, whipped cream

BRAMLEY APPLE PIE (N)
Cinnamon crumble, vanilla ice cream

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

£2.75 PER SCOOP (RASPBERRY/MISO/
YOGHURT/CHOCOLATE/VANILLA)

SMOOTHIES
£8.00

SUPER BERRIES (N)
Strawberries, raspberries, blackberries,
acai berry powder, almond milk
goji berries, banana & agave

CHOCOLATE BOUNTY
Chocolate chips, vanilla ice "cream",
raw cacao, maple syrup,
coconut milk & banana

DIVINE NECTAR
Banana, mango, pineapple, passion fruit,
chia seeds, coconut milk & alkaline water

COFFEE & HOT BEVERAGES

Espresso/Double Espresso £4.00/£4.50
Macchiato/Double Macchiato £4.25/£4.75
Americano, Latte, Flat White, £4.50
Cappuccino, Mocha, Hot Chocolate £4.95
Chai Latte, Matcha Latte £5.00
choice of Coconut, Almond, Oat or Soya

TEA SELECTION

£4.50
Blackcurrant & Hibiscus
Chamomile Flowers / Peppermint Leaf
Lemongrass & Ginger / Rooibos
Jasmine Silver Needle
Jade Sword Green Tea
English Breakfast / Earl Grey
Fresh Ginger / Fresh Mint
Hot Lemon, Ginger & Agave

PRESSED JUICES

ORANGE OR APPLE £5.25
HOLY CARROT £7.95
Carrot, Apple, Ginger
GREEN REFRESHER £7.95
Apple, kale, cucumber, celery, lemon, ginger

HOLY CHEESE BOARD

£15.00
Served with seasonal house chutney & gluten-free
artisan biscuits

BLUE

Matured over several weeks for a distinctive blue taste
and to achieve authentic veining, a real crowd pleaser

SHAMEMBERT

A finalist at the world plant based taste awards for two
consecutive years. Styled on Camembert, this boasts an
authentic rind and indulgent, creamy centre

BREE

A thick and mellow soft ripened alternative to brie like
cheese, with a creamy texture and subtle earthy tones

CHED SPREAD

Our short matured fermented cashew wedge
Boasting a sharp and tangy taste.

DIGESTIFS

35ML
Fernet Branca Liqueur Bitters £5.30
Branca Menta Liqueur Bitters £5.40
Amaro Montenegro £4.20
Evangelista Organic Limoncello £7.80
Hardy VSOP Organic Fine Cognac £8.40
Mr Black Coffee Liqueur £6.20
Saliza Amaretto Liqueur £5.50

COCKTAILS

£14.50

TEMPERANCE

Seven Hills Gin , Savoia
Antica Vermouth

THE HERMIT

Sapling Climate Positive Vodka
homemade rosemary syrup,
cucumber, lime juice

THE DEVIL

Tequila reposado, orange liqueur
Ancho Reyes Chile liqueur,
lime juice, agave syrup

THE FOOL

Waqar Pisco, Apricot liquor
lime juice, Aquafaba, Agave

THE MAGICIAN

Two Drifters Spiced & White Rum
Ginger Liqueur, Fernet Branca Menta
lime juice, homemade Carob soda

THE STAR

Champagne Piper-Heidsieck Essentiel
homemade blackberry sorbet

N Contains Nuts

Please ask a member of our team if you require any information regarding allergies or intolerances.

All prices are inclusive of current rate of VAT.

A discretionary service charge of 12.5% will be added to the bill.

