

THE BOTANIST



DESSERTS 6.5

Passionfruit crème brûlée, madeleine

Chocolate and caramel bonet, whipped cream

Apple tarte Tatin, vanilla ice cream

Carrot and ginger cake, cream cheese, marmalade ice cream

Coffee crème caramel (*plant based*)

Homemade ice creams and sorbets (*plant based options available*) 3.5

CHEESES 10

British cheese selection, quince jelly, oat cakes

Oxford Blue, Cornish Yarg, Capricorn, Wigmore

SWEET WINE AND DIGESTIFS

	75ML	BOTTLE
Château Filhot, Sauternes, Bordeaux, France '09		48
Ferreira, 10 Year Tawny Port NV	6.2	60
Croft, Vintage Port '02	6.7	65
Royal Tokaji, Blue Label, Aszu 5 Puttonyos, Hungary '13	8.8	57
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Baileys 50ml	8	Irish coffee 12.5
Caribbean Cask 50ml	11	Espresso Martini 12.5
Zacapa 23 yr 50ml	23	

HOT DRINKS

OZONE™ COFFEE

decaffeinated available

Espresso <i>single or double</i>	2.6 / 3.1
Macchiato <i>single or double</i>	2.6 / 3.1
Americano	3.1
Cappuccino	3.5
Latte	3.5
Flat white	3.5
Hot chocolate	3.5

LOOSE LEAF TEAPIGS™ TEA

all 3.8

Everyday brew	
Darjeeling Earl Grey	
Mao feng green tea	
Chai tea	
Peppermint	
Chamomile flowers	
Lemon and ginger	
Super fruit	
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Fresh mint tea	3.2