

THE BOTANIST



DESSERTS 6

Vanilla crème brûlée, red berry compote

Apple tarte tatin, vanilla ice cream

Carrot and ginger cake, cream cheese frosting, marmalade ice cream

Chocolate and salted caramel délice, peanut brittle

Lemon tart, raspberry sherbet, lemon crème fraîche

Home made 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 12.50
Caribbean Cask 50ml	11	Espresso Martini 12.50
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