

Wild.....by TART

Desserts

Seasonal ice creams & sorbet - *ask your server* 2.5 per scoop

Petit fours - *ask your server* 5
Pair with Espresso Martini 13.5

Florida grapefruit posset & jelly with fennel milk meringue (gf) 9.5
Pair with Lions de Suduiraut Sauternes 10

Florida Grapefruit is known for being the sweetest and juiciest in the world. Best eaten now during its peak season, our chefs love its sweet, citrusy flavour.

Choux au craquelin, nutmeg custard, poached rhubarb & raspberry mousse 12
Pair with Mount Horrocks Riesling 14

Maple pecan semi freddo, white wine poached pears & candied pecan (vg) 10
Pair with Pedro Ximenez Sherry 8

Fragilité - 70% dark chocolate mousse, chocolate dacquoise, almonds, buckwheat tuile, crème fraîche (v, gf) 11.5
Pair with Giovanni Allegrini Recioto 16 or Sazerac 13.5

Treacle chocolate & caramel cookie, with malt ice cream (v) 12
(~15 mins)

Dessert Wine

Sandeman, Ruby Port 6 | 50
Fine Ruby Port | Porto, Portugal | 70ml/750ml btl

Callejuela, Pedro Ximenez 8 | 42
Pedro Ximenez Sherry | Jerez, Spain | 70ml/375ml btl

Chateau Suduiraut, Lions de Suduiraut 2018 10 | 50
Semillon, Sauvignon Blanc | Sauternes, France 70ml/375ml btl

Hétszöldb, Tokaji Late Harvest 2020 9 | 52
Harslevelu, Furmint | Tokaj, Hungary | 70ml/500ml btl

Mount Horrocks, 'Cordon Cut' 2022 14 | 65
Riesling | Clare Valley, Australia | 70ml/500ml btl

Giovanni Allegrini, Recioto 2018 16 | 95
Valpolicella Blend | Valpolicella, Italy | 70ml/500ml btl

Digestifs

Espresso Martini	13.5
<i>Vodka / Espresso / Fair Café Liqueur</i>	
Sazerac	13.5
<i>Bourbon, Rye or Cognac / Absinthe / Peychaud's Bitters</i>	
Boulevardier	13.5
<i>Bourbon or Rye / Campari / Sweet Vermouth</i>	
Grasshopper	13.5
<i>ODVI Armagnac Blanche / Crème de Cacao Blanc / Crème de Menthe / Coconut Cream</i>	

Canton Tea

Loose leaf tea, sustainably sourced

English Breakfast 4	Silver Needles 4.5
Earl Grey 4	Chamomile 4.5
Green Tea 4.5	Karma 4.5
Lapsang 4.5	Fresh Mint 4
Jasmine Pearls 4.5	Lemon & Ginger 4

Coffee

In our commitment to ethical sourcing, we proudly stock Origin as our house grind.

Double Espresso 3.5	
Double Macchiato 4	Cappuccino 4.5
Americano 4	Hot Chocolate 5
Flat White 4.5	Turmeric Latte 5
Latte 4.5	Matcha Latte 5.5
plant based milk +0.5	