

Desserts

Dark Chocolate & Tahini Mousse (S) (D) (GF)	4.5
With crystallised ginger, delightfully rich yet light indulgence	
Flavours of Baklava Ice Cream (D) (E) (N) (GF)	10
Cardamom ice cream with a nut brittle and burnt honey caramel	
Labneh Cheesecake (D) (E) (SO) (GF)	9
With caramelised fresh figs	
Olive Oil Polenta Cake (VEGAN) (SO) (N) (GF)	10
With a warm apple compote and crushed pistachios	
Blackberry Mess (D) (E) (GF)	9
Meringue and fresh blackberries mixed with crème fraîche and our unique spiced blackberry and mint puree	
Lemon Sorbet (GF)	5
Portion of 2 scoops	

ONE FOR THE ROAD

Espresso Martini 12

Agave Blanco, Kahlua, espresso coffee

Iceberg Ahead 14

Morgan Spiced Rum, apple liqueur, champagne, lemon sorbet with a Kaffir lime leaf

Fig Liqueur (50ml) 8.5

This exquisite liqueur captures the essence of ripe figs, served chilled

Rose Liqueur (50ml) 8.5

Delicious rose liqueur made in Amsterdam since 1578

Douce Nuit (125ml) 12

Late harvest dessert wine from Lebanon

Coffee & Hot Chocolate

Served with homemade pistachio meringue bites
(N) (GF) (D)

Single / Double Espresso 3 / 3.5

Single / Double Macchiato 3 / 3.5

Americano 3

Latte / Cappuccino 4

Flat White 4

Hot Chocolate 4

Tea

Turkish Apple Tea 4

Fresh Mint Leaf Tea 3

Twinings Tea 3

English Breakfast, Green, or Camomile

CERU Green Detox 4

Green tea, fresh mint and honey

'Spiked' Turkish Apple Tea 8

with Morgan Spiced Rum

Beirut Blanc 4

Eau de rose and natural honey, served with homemade pistachio meringue bites

(N) (GF) (D)

ALLERGENS

(D) Dairy (E) Eggs (N) Nuts (GF) Gluten Free (S) Sesame (G) Contains Gluten

An optional service charge of 10% will be added to your bill. All service charges are distributed to the staff who served and cooked for you today. All prices include VAT at the current rate.