

® THE PORTRAIT
October

Puddings & Pairings

Dark Chocolate Mousse , Earl Grey, Citrus, Olive Oil and Pecan <i>Tawny Port 10, Graham's, Douro, Portugal</i>	10 8
Plum Pot Crème Brûlée , Pain D'Epices <i>2012 Sauternes, Château Coutet, France</i>	11 14
Amalfi Lemon Sorbet , Watermelon, Ginger, Mint <i>2021 Ice Wine Vidal Golden Diamond, Changyu, China</i>	10 18
Soft Serve , Raspberry, Meringue, Pistachio <i>Manzanilla, Bodegas Barrero, Spain</i>	12 6
Semifreddo , Black Fig, Saffron Zabaione, Vincotto <i>Moscatel Pasas, Bodegas Cesar Florido, Andalucia, Spain</i>	12 8.5

Salted Caramel Chocolate Truffles 4.5

Cheese

French Brie , Spiced Plum Chutney, Oatcakes <i>White Port, Ferreira, Douro, Portugal</i>	10 6.5
Wyfe of Bath , Spiced Plum Chutney, Oatcakes <i>Tawny Port 10, Graham's, Douro, Portugal</i>	11 8

Hot Drinks

Extract Coffee		Jing Teas	
Single Espresso	3.5	Assam Breakfast	4.5
Double Espresso	4	Jasmine Silver Needle	4.5
Macchiato	4	Chamomile Flower	4.5
Americano	4	Fresh Mint	4.5
Flat White	4.5	Organic Dragon Well	6.0
Cappuccino	4.5	Earl Grey	4.5

For food allergies and intolerances, please alert a member of our team. Please note - we are a cashless venue. All prices are inclusive of VAT at a prevailing rate. A discretionary 12.5% service charge will be added to the final bill.



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by
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