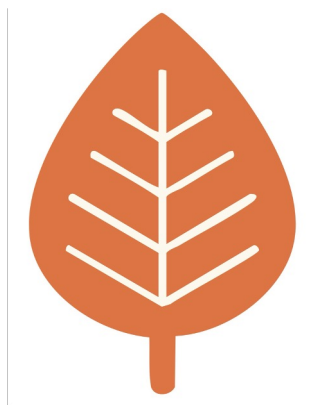




Desserts

Intipalka Poached Pear £12.50

Pear gently poached in Intipalka red wine, accompanied by dark chocolate ganache and lucuma.

House-made Seasonal Sorbets £12.50

Served as a tasting of today's seasonal sorbets, or choose a single flavour. Please ask your server for today's selection.

Award Winning Coffees & Teas

Difference Coffee £5
Collection Datterra Bourbon Yellow, Brazil
Specialty Swiss Water Decaf, Brazil

Newby Tea £4.5
English Breakfast, Earl Grey, Peppermint, Ginger & Lemon,
Chamomile, Jasmine, Masala Chai, Strawberry & Mango,
Rooibos Orange

A discretionary service charge of 12.5% will be added to your bill

Allergens:  gluten  dairy  egg
 vegetarian  vegan  celery



EL ALQUIMISTA



Dessert Wines

ENGLAND

SCHÖNBURGER, BIDDENDEN VINEYARDS £43 /£8

2024 | KENT | 50CL | 9%

AROMATIC AND FLORAL WITH BRIGHT STONE FRUIT AND A FRESH, OFF-DRY
FINISH

FRANCE

CHÂTEAU SEPTY £30/£6.5

2018 | MONBAZILLAC | HALVES | 12.5%

LUSCIOUSLY SWEET APRICOT AND HONEY WITH BOTRYTIS CHARACTER AND
BALANCING
ACIDITY.

PORTUGAL

CORNEY & BARROW 20 YEAR OLD TAWNY PORT £130 /£13

20 YEAR | DOURO | 75CL | 20.0%

NOTES OF ORANGE RIND AND ALMONDS, A BEAUTIFULLY FRESH PALATE AND
A LONG,
WARMING FINISH.

A discretionary service charge of 12.5% will be added to your bill

Allergens:  gluten  dairy  egg
 vegetarian  vegan  celery



EL ALQUIMISTA