

DESSERT Menu

DESSERTS

TRES LECHE CAKE v ~~~~~ 9

Fluffy sponge, condensed milk, seasonal fruits

BAKED BASQUE CHEESECAKE v ~~~~~ 10

Speculoos sauce, Biscoff crumble

CHURROS v ~~~~~ 9

Cinnamon sugar served with dulce de leche & chocolate dipping sauce

HACKNEY GELATO vE/GF ~~~~~ **TWO SCOOPS** 5

Pistachio / Amarino Cherry / Mint Choc Chip /
Madagascan Vanilla

HACKNEY SORBETTO v/GF ~~~~~ **TWO SCOOPS** 4

Coconut / Dark Chocolate / Alphonso Mango

HOT DRINKS

ESPRESSO ~~~~~ 3.2

**DOUBLE
ESPRESSO** ~~~~~ 3.5

FLAT WHITE ~~~~~ 4

AMERICANO ~~~~~ 3.75

CAPPUCCINO ~~~~~ 4

LATTE ~~~~~ 4

**HOT
CHOCOLATE** ~~~~~ 3.5

TEA ~~~~~ 3.5

Breakfast Brew /
Chamomile / Peppermint
/ Jade Tips / Earl Grey /
Hibiscus / Lemongrass

Milks: Whole / Semi-Skimmed / Coconut / Oat

TEQUILA & MEZCAL

AÑEJO & EXTRA AÑEJO

Aged for 1–3 years, in oak or 3+ for Extra Añejo, these
tequilas are perfect for sipping with deep flavours of
caramel, chocolate and spice.

ALTOS AÑEJO ~~~~~ 11.25

DON JULIO AÑEJO ~~~~~ 11.25

CASAMICOS AÑEJO ~~~~~ 15

DON JULIO 1942 ~~~~~ 19

CLASE AZUL ~~~~~ 22.5



SCAN TO VIEW CALORIES

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

V Vegetarian | **V*** Vegetarian available | **VE** Vegan | **VE*** Vegan available |
GF Gluten free | **GF*** Gluten free available
12.5% discretionary service charge will be added to your bill