

J I K O N I

SOMETHING SWEET & MOREISH

TAMU TAMU

Rhubarb, Pink Peppercorn & Rose
Roulade (v) 8

Apple Jalebi, Fennel Ice Cream,
Candied Fennel (v) 8

Banana Cake (v) 8
Miso Butterscotch,
Peanut Brittle, Ovaltine Kulfi

Paan Madeleines (v) 6
Kenya Chai

SINGLE ESTATE TEAS *Lalani & Co*

Oolong Tea, Jun Chiyabari Garden, Nepal 6
Green Tea, LaKysiew Garden, India 6
Darjeeling Tea, Makaibari Garden, India 5
House Black Tea, Kangaita Estate, Kenya 3

COFFEE *Workshop*

Americano 4
Flat White / Latte / Cappuccino 4.5
Espresso / Double Espresso 3/3.5
Macchiato / Double Macchiato 3/3.5

Hot Chocolate 4

Kenya Chai 4

Fresh Mint 3

POSTPRANDIAL DRINKS

PUDDING WINES

Maury, Domaine Mas Amiel, Roussillon, France 12 *75ml~*
Finest Reserve Ruby Port, Quinta Do Crasto NV 8
Fasoli Recioto Di Soave, Garganega, Italy 14

BRANDY

Baron de Sigognac Bas-Armagnac VS 8.5 *50ml~*
Maxime Trijol Grand Champagne Elegance Cognac 11
Berneroy Calvados Fine (No5) 8

LIQUEURS

Limoncello 7 *50ml~*
The King's Ginger 8
Patron XO Cafe 9.5

SPIRITS

All spirits served in 50ml measures (25ml servings also available)

Woodford Reserve	8	Fair Rum 10 YO	11.5	East London L.C Vodka	7
Rittenhouse Rye	10	Kraken Spiced Rum	8	Black Cow Milk Vodka	8
		El Dorado 15 YO	12	Konik's Tail Vodka	10
Monkey Shoulder	9			Portobello Road Gin	7
Glenmorangie 10 YO	10			Sacred Gin	8
Auchentoshan Three Wood	12			Elephant Gin	10
Lagavulin 16 YO	11				

A discretionary 12.5% service charge will be added to your bill ~ All prices include VAT

Please speak to your server regarding any dietary requirements or allergies