



OLIGARCH

COFFEE & DESSERTS

DESSERTS:

Eaton Mess 8.5

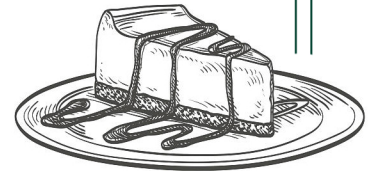
A classic dessert, traditionally made by mixing broken crispy meringues, whipped cream, and fresh strawberries.

Biscoff Cheesecake 9

Biscuit base, spiced flavour of lotus Biscoff cookies and spread.

Orange Crème Brûlé 9.5

Classic French dessert featuring a rich, silky vanilla bean custard base made from cream, egg yolks and sugar. Topped with a layer of brittle, torched caramel.



Apple and Rhubarb Crumble 9.5

A classic dessert featuring a harmonious contrast of hot, tender fruit and a crunchy, buttery top.

Chocolate Salted Caramel Torte 9.5

Crisp chocolate biscuit crumb infused with sea salt, layered with a blend of caramel, topped with smooth chocolate mousse.

Chocolate Brownie 9

A popular baked, bite-sized, or square dessert bar, characterized by a dense, rich and deeply chocolaty taste.

Pistachio Tiramisu 10

Tiramisu with a slight twist involving a nutty butter.

COCKTAIL DESSERTS 15

WHITE RUSSIAN

Vodka, Kahlua Coffee Liqueur, Cold Milk Foam & Cinnamon Powder.

RASPBERRY CRÈME BRULLEE

Baileys, Cream de Cassis, Caramel Syrup, Double Cream & Raspberry Puree .

WHITE RABBIT

Gin, Amaretto, Double Cream, Lemon Curd, Vanilla Paste & Syrup

COFFEE

Espresso single/double	3.25/3.95
Americano	3.95
Flat White	4.5
Cappuccino	4.7
Latte	4.9
Hot Chocolate	4.2
Alternative milk: Oat, Coconut	0.95
Syrup: Vanilla, Caramel	0.95

TEA

Breakfast / Earl Gray / Peppermint / Green / Camomile

£3.95