

Desserts

Sweet Potato & Olive oil
cake / hay; rosehip and prune
£7

Lemon
curd / meringue; wild rice and blueberries
£7

Bitter chocolate
cremeaux / brown butter; pear and blackberry
£8

Damson
gazpacho / tonka bean; almond and tarragon
£6

Banana
“banoffee pie”
£7.50

Cheese
Artisan / classic garnishes
3 cheeses £7 / 4 cheeses £8 / 5 cheeses £9

Sweet wines

Muscat Beaume de Venise, Boquet de Dentelles 75cl	£4 / £21
Pacherenc St Albert 50cl	£5 / £23
Warre’s Otima 10 50cl	£6 / £27

Coffee

The delicious dynamic coffee beans used are a Thalia blend from J. Atkinson & co. The blend has a deep base through the Sumatra Inara Foundation beans and is finished with a floral, fruity note from the Ethiopian beans. As with the rest of our menu, the Thalia blend is adapted to complement the seasons.

Espresso
A short, concentrated coffee showcasing Thalia at its best

Americano
A double espresso topped with hot water

Latte
A double espresso topped with steamed milk

Cappuccino
A double espresso topped with frothed milk

All £3

Liqueur Coffee
A double espresso topped with whipped cream
and your choice of liqueur
£6.50