

LOTTI'S

DESSERT

CRÈME BRULEE (vg) — 9

bourbon vanilla, orange & cinnamon, flamed sugar

CHOCOLATE FONDANT — 12

vanilla ice cream, cocoa crumble

WINTER APPLE CRUMBLE — 10

raisins, apple compote, cinnamon & cardamom, rose-infused mascarpone

CHEESE BOARD — 9

Selections of artisanal cheeses from KEF Fromagerie, grapes, quince jam, fig bread, dates, olives

ICE CREAM — 4

ask your server for the available flavours

DESSERT WINES AND PORTS

MATYAS 'SWEET DREAMS' — 10

pinot blanc

PORT FINEST RESERVE — 12

douro, touriga nacional, touriga franca, tinta roriz, organic

MACVIN DU JURA — 14

arbois, chardonnay, savagnin

TO CAP OFF THE NIGHT

LEMONY SNICKET — 14

leblon cachaça, merlet c2, suze, vanilla syrup, lemon foam

DULCE DE LECHE MARTINI — 14

ketel one vodka, baileys, mozart, frangelico, vanilla, dulce de leche sauce

OLD FASHIONED — 14

woodford reserve bourbon, sugar, angostura bitters

**Please advise your server if you have any allergies or require information on the ingredients used in our dishes.*

COFFEE

*Bombora, Lot Sixty One
Bean & Gone, Origin*

BLACK

ESPRESSO — 4
AMERICANO — 4
ESPRESSO TONIC — 5

FILTER COFFEE — 4
COLD BREW — 4

WHITE

CORTADO — 4
MACCHIATO — 4
LATTE — 5

FLAT WHITE — 4.5
CAPPUCCINO — 4.5

+ SYRUP — 0.5

MILK CHOICE
oat, almond, soy

TEA

FRESH MINT — 4.5
FRESH GINGER — 4.5
EARL GREY — 4.5
ENGLISH BREAKFAST — 4.5
GREEN WHOLE LEAF — 4.5

FLORAL JASMIN — 4.5
white tea, jasmine

ROOIBOS — 4.5
caffeine free

CHAMOMILE — 4.5
caffeine free

RECOVERY TEA — 4.5
green & white tea, ginger, rooibos