



Pudding & Wine Pairing

Deep-Fried Sticky Toffee Pudding, Caramel, Custard 10
2018/19 Brännland, 'Ember Iced Cider' 11

Coconut Sorbet, Persimmon, Mandarin Granita 9
2018 Isola Augusta, Verduzzo- Friulano 7

Cru Virunga Mousse, Caramelised White Chocolate, Hazelnuts 9
2017 Domaine de Valcros, 'Rimage'- Banyuls 7

Grilled Gruyère, Cep & Truffle Toast 8
2020 Fritz Haag, Brauneberger Sonnenuhr Riesling Spätlese' 10

Digestif & More Dessert Wines

2001 Chateau Romer du Hayot - Sauternes 15

NV Leon Boesch, Alsace Marc de Gewurztraminer 10

2019 Carpreolus Distillery 'Perry Pear' - Cotswolds 17

D`Aurensan Carre des Fantomes' - Armagnac 15

Balvenie Doublewood 12yo 8

Laphroaig '10years' 10

Bird & Blend Tea

Sunny Sencha 3.5

English Breakfast 3.5

Earl Grey Creme 3.5

Chamomile & Dried Apple 3.5

Coffee & other Hot Drinks

Slow Drip Coffee - Obadiah 4

Difference Espresso 3

Fresh Mint Tea 3.5

please notify staff of any allergies or dietary requirements

31 Kensington Park Road, London W11 2EU

www.orasay.london @orasay.london 020 7043 1400