



### **Puddings & Wine Pairings** <sup>70ml</sup>

Glazed Brioche, Concorde Pear, Tonka 9  
*Wilding Cider 'Malus Pomona' - Somerset* 14

Coconut Sorbet, Poached Fig, Aged Balsamic 10  
*2015 Weingut Sybille Kuntz 'Auslese' Riesling - Mosel* 14

Guinness Chocolate Cake, Treacle Butter, Oyster Ice Cream 10  
*Domaine Labet 'Macvin' Savagnin - Jura* 13

### **More Pudding Wines & Cocktails** <sup>70ml</sup>

Coffee Old Fashioned 15  
Climpson & Sons Espresso, Whistle Pig Rye Whiskey, Orange Bitters

2023 Dom Valcros 'Banyuls Rimage' 7

2016 Château Filhot - Sauternes 12.5

2017 Angiolino Maule 'Passito' Garganega - Veneto 16

### **Digestifs** <sup>35ml</sup>

2021 Capreolus 'Perry Pear' Eau de Vie - Cirencester 16

The Hearach - Isle of Harris Single Malt 11

Ardberg 10 Years 10

Hennessy XO 22

### **Tea**

*Rare Tea Co.* Lemon Verbena, Green, Earl Grey, English Breakfast, Chamomile 3.5

Fresh Mint Tea 3.5

### **Climpson & Sons**

French Press Coffee for 2/4 5/8.5

Espresso 3

*Please notify staff of any allergies or dietary requirements.*

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