



Shiuli



Dessert Wine

	75ml	btl
Pedro Ximenez 50cl	5.9	32
<i>Emilio Hidalgo, Jerez, Spain</i> Sweet sticky packed raisins, treacle & gentle spices		
Jurançon La Magendia 37.5cl	6.6	31
<i>Clos Lapeyre 2019, South-West France</i> Classic southern French dessert style with mango and candied lemon		
Recioto della Valpolicella 37.5cl		52
<i>Musella 2016, Veneeto, Italy</i> Chocolate, raisins and prunes		

After Dinner

	25ml	50ml
Disaronno	3	5
Baileys	3	5
Somerset Cider Brandy 3yr	6	11
Remi Landier Special Pale -	6.8	13
Fins Bois Cognac 2012		
Paul John Pedro Ximenez Cask	9	16

Mysore Martini 12.4

Our indulgent twist on the espresso martini, with dark chocolate & our own chai coffee liqueur



Hot Drinks

Warm cumin water	4.9
Keralan jeera vellam, the perfect digestive from ancient times	

Tea

Shiuli masala chai	4.9
Our in-house toasted, ground chai spices with almond milk offers a cup of joy	
Fresh mint tea	3.7
With lemongrass	
Turmeric chai	4.9
Fresh turmeric, ginger; served with oat milk	
Breakfast Blend, Soul cafe	4.3
Darjeeling, Postcard teas	4.3
Chamomile, Postcard teas	4.3
Earl Grey, Dilmah tea	4.3
Green tea ginseng, Suki teas	4.3

Coffee

Amrut Coffee 12.1

Amrut single malt, mysore coffee, jaggery and cognac cream

Single / double espresso	3.3
Macchiato	3.3
Cortado	3.6
Americano	3.9
Flat white	4.1
Latte	4.1
Cappuccino	4.1

Indian Monsoon Malabar coffee beans: distinct nutty and chocolate notes with a slightly spicy flavour and a clean finish. Sourced locally from Soul Cafe.

Oat, almond and decaf options available

Please be advised that food prepared in our restaurant may contain traces of food allergens.

Should you have any food allergies, please alert your server.

All prices are inclusive of VAT. A discretionary 12.5% service charge would be added to your bill.





Desserts

Rhubarb rasmalai 5.9

poached cheese | strawberries | pistachio & cardamom

Rice kheer 5.9

sesame orange tuille | chirotli nuts | golden raisins | berries

Crumble of the day 7.6

with saffron custard

Grilled pineapple 6.9

cinnamon, star anise | elderflower sorbet | coconut V

Decadent chocolate fondant 8.1

Madagascan vanilla ice cream | salted toffee sauce

Kulfi trio 7.6

Iranian pistachio | preserved mango | malai kulfi

Textures of mango 8.1

fresh Indian mango | 'aam papad' | mango kulfi | mango espuma
(subject to availability) VO

V: Vegan VO: Vegan option available

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