



## Desserts

### Winter carrot halwa 7.9

rhubarb carrot fudge | stem-ginger | sago basundi

Paan old fashioned 12.6 | Kashmiri kahwa black tea 4.6

### Poached pear 8.9

red wine & berries | star anise | ice cream VO

Brochette d'Acqui sparkling dessert wine 37.5cl 28 | Mulled cider 6 AF

### Black rice kheer 7.3

toasted coconut | jaggery | vegan ice cream V

Pedro Ximenez 75ml 5.9 | Masala chai 5.4

### Crumble of the day 10.1

with saffron custard

Tokaji 'Mylitta' 75ml 12.5

### Textures of Chocolate 10.9

decadent fondant | Buongiorno's chocolate gelato | chocolate soil

Mysore espresso martini 12.5 | Hot chocolate 5.4 AF

### Kulfi trio 7.6

Iranian pistachio | preserved mango | malai

Jurançon 6.9 | Prana ginger liqueur 5.5

V Vegan VO Vegan option AF Alcohol Free

## Dessert Cocktails

Mysore Martini Bone Idyll vodka, banana & chocolate liqueur, fresh espresso 12.5

Amrut Coffee Irish coffee, Amrut single malt, rich jaggery, cognac cream 13.1

MonteNegroni Herby and aromatic, Amaro Montenegro, Aperol, orange peel 12.1

Paan Old Fashioned Woodford reserve, Jaan paan liqueur, orange bitters 12.6





# Shiuli



## Dessert Wine

	75ml	btl
<b>Pedro Ximenez 50cl</b>	<b>5.9</b>	<b>32</b>
<i>Emilio Hidalgo, Jerez, Spain</i>		
Sweet sticky packed raisins, treacle & gentle spices		
<b>Jurançon La Magendia 37.5cl</b>	<b>6.9</b>	<b>35</b>
<i>Clos Lapeyre, South-West France, 2019</i>		
Exotic fruit, toasty, light, clean finish. Biodynamic		
<b>Brochette d'Acqui 37.5cl</b>		<b>28</b>
<i>Contero, Piemonte, Italy 2023</i>		
Delicate ruby red sparkling, rich mousse with aromas of roses and raspberries.		
<b>Dobogó, 'Mylitta' Tokaji 37.5cl</b>	<b>12.5</b>	<b>58</b>
<i>Noble late harvest 2023, Tokaj, Hungary</i>		
Richly textured with alluring smoky and vanilla notes, complimented by pear and nectarine aromas		

## After Dinner

	25ml	50ml
<b>Disaronno, amaretto</b>		<b>5</b>
<b>Baileys</b>		<b>5</b>
<b>Amaro Montenegro</b>		<b>6</b>
<b>Jaan paan liqueur</b>		<b>6</b>
<b>Somerset Cider Brandy 3yr</b>	<b>6</b>	<b>11</b>
<b>Remi Landier special pale</b>	<b>7</b>	<b>13</b>
<b>fins bois Cognac 2012</b>		
<b>Paul John Pedro Ximenez Cask</b>	<b>9</b>	<b>16</b>
<b>Prana ginger liqueur AF</b>		<b>5</b>



## Hot Drinks

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

**Festive mulled wine / Cider AF 7.5/ 6**  
**Shiuli hot chocolate 5.4**  
Classic or Spiced

## Tea

<b>Shiuli masala chai</b>	<b>5.4</b>
Our signature chai with toasted spices and almond milk, is a cup of joy	
<b>Kashmiri kahwa house blend</b>	<b>4.6</b>
Oolong long leaf black tea, saffron, rose and spices. Served black	
<b>Fresh mint tea</b>	<b>3.9</b>
With lemongrass	
<b>Turmeric chai</b>	<b>5.1</b>
Fresh turmeric, ginger; served with oat milk	
<b>Breakfast Blend, Soul cafe</b>	<b>4.3</b>
<b>Darjeeling, Postcard teas</b>	<b>4.3</b>
<b>Chamomile, Postcard teas</b>	<b>4.3</b>
<b>Earl Grey, Dilmah tea</b>	<b>4.3</b>
<b>Green tea ginseng, Suki teas</b>	<b>4.3</b>

## Coffee

<b>Amrut 'Irish' Coffee</b>	<b>13.1</b>
Amrut single malt, Mysore coffee jaggery and cognac cream	
<b>Espresso</b>	<b>3.3</b>
<b>Macchiato</b>	<b>3.3</b>
<b>Cortado</b>	<b>3.9</b>
<b>Americano</b>	<b>3.9</b>
<b>Flat white</b>	<b>4.5</b>
<b>Latte</b>	<b>4.5</b>
<b>Cappuccino</b>	<b>4.5</b>
Indian Monsoon Malabar coffee beans: distinct nutty, chocolate, spice notes with Mysore coffee. Sourced locally from Soul Cafe.	

### *Oat/ almond milk and decaffeinated 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.

