



ISSHO COCKTAILS

Our cocktail menu is inspired by traditional Japanese culture, Oriental Sensations & classic methods of Mixology.

OBON NO MATSURI

*“THE OBON FESTIVAL” A FAMOUSE FESTIVAL IN JAPAN FOR COMMEMORATING ANCESTORS
ABSOLUT VANILLA, CHERRY SYRUP, PASSION FRUIT, PINEAPPLE, LIME, MATCHA FOAM*

14

NIGHT OUT IN TOKYO

*ISSHO SPECIAL NEGRONI
ARBIKIE GIN, LUXARDO BITTER, MANCINO SECCO, PROSECCO SYRUP*

14

SUMOKI PALOMA

*SMOKY TWIST ON THE CLASSIC PALOMA
EL JIMADOR REPOSADO TEQUILA, ANCHO REYES, AMORES MEZCAL, ARDBEG SCOTCH WHISKY, LIME, AGAVE, BLOOD ORANGE SODA*

15

PURPLE EMPEROR SASAKIA

*GIN HIGHBALL WITH LYCHEE AND LAVANDER
ARBIKI GIN INFUSED WITH BUTTERFLY BLUE
TEA PEA, LYCHEE LIQUEUR, LAVANDER, LIME, MEXICAN SODA*

14

SHOJO

THE DRUNKEN APE

HAKUSHU DISTILLERS RESERVE, CACAO LIQUEUR, CHERRY SYRUP, CHOCOLATE BITTER, CHOCOLATE CHERRY

16.5

MUGIWARA PIRATES

REFRESHING RUM HIGHBALL

HAVANA ESPECIAL RUM, SANTA TERESA RUM, STRAWBERRY APEROL, GINGER ALE, LIME, ASAHI SYRUP

14

SHIMIZU DREAM

*TWIST ON THE ESPRESSO MARTINI, WITH A TOUCH OF PEACH AND APRICOT
ABSOLUT VANILLA, PEACH LIQUEUR, APRICOT BRANDY, CARAMEL, COFFEE*

13.5

KAISO MARTINI

*SPECIAL MARTINI COCKTAIL INFUSED WITH NORI SEAWEED & OLIVES
HENDRICK'S NEPTUNIA GIN, KETEL ONE INFUSED NORI SEAWEED & OLIVES, SAKE, CARDAMOM BITTER*

14.5

JAPANESE SUPPAI

*JAPANESE VERSION OF THE CLASSIC WHISKY SOUR
TOKI WHISKY, BULLEIT REY WHISKY, AKASHI TAI YUZU SAKE, SESAME OIL, HAZELNUT SYRUP, MATCHA FOAM*

16.5

LIGHT IN THE DARK

*SPIRITS FROM ALL OVER THE WORLD
COMBAINED IN ONE GLASS
AMARETTO DISARONNO, PISCO, ORANGE
LIQUEUR, SUPASAWA, PASSOA FOAM*

14.5

RYU-O

*THE JAPANESE DRAGON KING
GREY GOOSE PEACH & ROSEMARY, KUMQUAT
LIQUEUR, LYCHEE, DRAGON FRUIT, APPLE,
LEMON, SUGAR*

14

RHUBARB KIRAMEKU

*CHAMPAGNE COCKTAIL
RHUBARB GIN, GREEN CHARTROUSE,
MARASCHINO LIQUEOUR, PEACH, LANSON
CHAMPAGNE*

18.5

KOCHI SOUR

*NO.1 PREFECTURE IN JAPAN FOR YUZU
COLTIVATION
HAKU VODKA, AKASHI TAI YUZU, MIDORI,
LEMON, SUGAR*

14.5

SPECIAL GIN TONIC

LONDON NO. 3

GRAPEFRUIT JUICE
GRAND MARNIER
MEDITERRANEAN TONIC

15

ROKU GIN:

ORANGE & GINGER MARMELADE
ELDERFLOWER TONIC

15

CAMBRIDGE JAPANESE GIN:

AKASHI TAI YUZU
LEMON TONIC

15

KI NO BI DRY GIN:

FRESH RASPBERRY & BLACKBERRY
PEACH & HIBISCUS CORDIAL
SLIM LIME TONIC

15

MIRABEAU GIN:

SAKURA VERMOUTH
MEDITERRANEAN TONIC

15

NIKKA COFFE GIN:

BELSAZARN ROSE
LYCHEE
INDIAN TONIC
PROSECCO

15

*ALL THE CLASSIC COCKTAILS ARE
AVAILABLE ON REQUEST*

London Mule

Tanqueray Gin, Fresh Lime, Ginger Beer

12

Old Fashioned

*Sugar, Angostura Bitter, Bourbon or Scotch whisky on
request*

*(Bulleit, Maker's Marks Jack Daniel, Woodford Reserve,
Johnny Walker Black, Toki, Fettercaim 12).*

From 12

Paloma

El Jimador, Grapefruit, Agave, Soda

12

Negroni/Negroni Sbagliato/American

Tanqueray Gin, Campari, Mancino Rosso

Mancino Rosso, Campari, Prosecco

Mancino Rosso, Campari, Soda

12

Aperol/Campari Spritz

Aperol/Campari, Prosecco, Soda

12

Hugo Spritz

*Elderflower Liqueur, Grey Goose Vodka, Lime, Mint,
Prosecco and Soda*

13

Jungle Bird

Havana Rum, Campari, Pineapple, Fresh Lime, Sugar

12

French Martini

Ketel One, Chambord, Pineapple, Lime, Sugar

13

Espresso Martini

Ketel One, Khalua, Fresh Brew Espresso, Sugar

12

Vodka Martini

Choose between our vodka range for one of the most iconic classics

(Ketel One, Grey Goose, Grey Goose White Peach&Rosemary, Haku, Sauvelle, Arbikie "Nadar" Vodka).

From 12

Gin Martini

Choose between our Gin range for one of the most iconic classics

(Tanqueray, Tanqueray 10, Arbikie "Nadar" Gin, N.3 London Dry Gin, Monkey 47, Cambridge, Roku, Botanist, Tarquins Cornish Gin, Sipsmith).

From 12

Sevilla Dry

Tanqueray Flor De Sevilla, Lillet Rose, Elderflower Tonic

14

Old Cuban

Damoiseau Agricole, Lime, Sugar, Angostura Bitter, Topped with Lanson Champagne

14

Sidecar

Remi Martin VSOP, Cointreau, Lemon

14.5

Margarita

Choose between our Tequila range for one of the most iconic classics

(El Jimador Blanco, El Jimador Reposado, Olmeca Altos Plata, Don Julio Blanco).

From 12

Naked and Famous

Mezcal, Aperol, Yellow Chartreuse, Lime.

14

Penicillin

Jonny Walker Black, Ginger Liqueur, Lemon juice, Orange & Ginger Marmalade, Honey

14

Mai tai

Havana 7 Rum, Damoiseau Agricole Rum, Cointreau, Orgeat, Lime Juice

12

New York Sour

Bulleit Bourbon, Lime juice, Sugar Syrup, Miraculous Foamer, Merlot Red Wine

13

Champs Elysees Cocktail

Baron de Signac Cognac, Green Chartreuse, Lemon Juice, Sugar Syrup, Angostura Bitter

13

MOCKTAILS

Shiso Smash ^{57Kcal}

Everleaf Forest, Elderflower Cordial, Fresh lime Juice, Ginger Ale, Caleno Dark & Spicy

8.5

Japanese Ice Coffee ^{165Kcal}

Caleno Dark & Spicy, Coffee, Hazelnut Syrup, Ginger Beer

8.5

Raspberry Lemonade ^{92Kcal}

Raspberries Puree, Fresh Lemon Juice, Sugar Syrup, Mexican Lime & Soda

7

Garden & Tonic ^{143 Kcal}

Caleno Light&Zesty, Lavender Syrup, Apple Juice, Mediterranean Tonic.

8.5

ALCOHOL FREE BEER

Big Drop Paradiso Citra IPA 0% ^{59 kcal}

4.2

ALCOHOL FREE PROSECCO

Copenhagen Tea Blue Alcohol Free 0% ^{20kcal}

45

CHAMPAGNE & SPARKLING

	125ml	Btl
Le Dolci Colline <i>Prosecco, Extra Dry, Italy</i>	8.5	45
Nyetimber Classic Cuvee <i>West Sussex, UK</i>	14	80
Lanson <i>Champagne, Brut, France</i>	15	85
Nyetimber Demi-Sec (vg) <i>West Sussex, UK</i>		95
Lanson Le Black Reserve <i>Champagne, Brut, France</i>		115
Lanson Green Label Organic <i>Champagne, Brut, France</i>		125
Laurent Perrier "La Cuvee" <i>Champagne, Brut, France</i>		135
Lanson Blanc de Blanc <i>Champagne, France</i>		150
Lanson Noble <i>Champagne, Brut, France, 2004</i>		220
Dom Perignon Vintage (vg) <i>Champagne, Brut, France</i>		305
Louis Roederer Cristal <i>Champagne, Millesime Brut, France</i>		360
Ace of Spade Gold <i>Champagne, Brut, France</i>		450

CHAMPAGNE ROSE

	125ml	Btl
Lanson Rose	18.5	120
<i>Champagne, Brut, France</i>		
Laurent Perrier Rose		150
<i>Champagne, Brut, France</i>		
Laurent Perrier Rose Magnum		300
<i>Champagne, Brut, France</i>		
Dom Perignon Rose Vintage		650
<i>Champagne, Brut, France</i>		

ROSE WINE

	175ml	Btl
Pinot Grigio Blush	7	27
<i>Principato, Italy</i>		
Mirabeau Azure	13.5	54
<i>Cotes de Provence, France</i>		
Mirabeau Azure Magnum		108
<i>Cotes de Provence, France</i>		
Zifandel Rose		30
<i>Another Story, California, USA</i>		

WHITE WINE

	175ml	Btl
Blanc de Blanc <i>Cuvee Jean Paul, France</i>	7.5	31
Pinot Grigio <i>Cavit, Trentino, Italy</i>	9	33
Rioja Blanco <i>Ontañón, Spain</i>	9.75	38
Sauvignon Blanc <i>Sileni Estates, Marlborought, NZ</i>	11.5	45
Chablis <i>Domaine de la Motte, Burgundy, France</i>	15.75	62
Riesling Grand Cru Brand <i>Cave de Turckheim, Alsace, France</i>	16.5	65
Chablis 1er Cru Bearoy <i>Domaine de la Motte, Burgundy, France</i>	18	80
Chardonay <i>Star Crossed, Victoria, Australia</i>		33
Chenin Blanc <i>Wild House, Western Cape, South Africa</i>		33
Gruner Veltliner “Franz & Friends” <i>Weingut Türk, Kremstal, Austria</i>		35
Picpoul de Pinet <i>Cave de L'Ormarine, Languedoc, France</i>		36
Viogner-Marsanne Côtes du Rhône <i>La Décelle, Rhône, France</i>		41
Eden Valley Riesling “Rag & Bone” <i>Smalltown Vineyards, Australia</i>		44
Gavi di Gavi “Alaisa” <i>Araldica Castelfero, Piedmont, Italy</i>		48

WHITE WINE

	Btl
Albarino (Vg) <i>Orballo, Rias Baixas, Spain</i>	50
Bacchus-Chardonnay <i>Henners, East Sussex, England</i>	50
Pouilly Fume "Pierre Fusil" <i>Bouchié-Chatellier, Loire, France</i>	59
Koshu Gris De Gris <i>Cheateau Mercian, Yamanashi, Japan</i>	65
Sancerre "Enclos de Maimbray" <i>Domaine Roblin, Loire, France</i>	75
Sauvignon Blanc <i>Cloudy Bay, Marlborough, New Zealand</i>	75
Pinot Gris <i>Trimbach, Alsace, France</i>	77
Gewurztraminer <i>Trimbach, Alsace, France</i>	79
Pouilly Fuissé "Grande Reservé" <i>G. Saumaize, Burgundy, France</i>	89
Condrieu <i>Domaine du Montillet, Rhône, France</i>	122
Châteauneuf du Pape "Extrait" <i>Domaine Chante Cigale, Rhône, France</i>	139

RED WINE

	175ml.	Btl
Montepulciano D'Abruzzo <i>Conviviale, Abruzzo, Italy</i>	6.75	26
Merlot <i>Bellefontaine, Pays d'Oc, France</i>	8.5	33
Rioja Crianza <i>Bodega Ontañón, Spain</i>	11	43
Malbec <i>Turno de Noche Argentina</i>	10.5	41
Merlot <i>Waetekloof, Stellenbosch, South Africa</i>	12.75	50
Les Calèches de Lanessan <i>Château Lanessan, Bordeaux, France</i>	14.25	56
Rioja Reserva <i>Bodega Ontañón, Spain</i>	14.25	56
Santa Barbara Pinot Noir <i>Nielson, California, USA</i>	15	66
Vaucluse Rouge (Vg) <i>Cuvee Jean Paul, France</i>		31
Negroamaro-Primitivo <i>Vallone, Puglia, Italy</i>		33
Beaujolais Village <i>Les Pivoines, Beaujolais, France</i>		34
Côtes du Rhône Villages <i>Boutinot, Rhône, France</i>		38
Zweigelt Classic <i>Sepp Moser, Neusiedleresee, Austria</i>		40
Dolcetto d'Alba <i>Poderi Colla, Piedmonte, Italy</i>		44
Grenache <i>Smalltown Vineyards, Barossa Valley, Australia</i>		45
Shiraz "Knock Knock" <i>Smalltown Vineyards, Barossa Valley, Australia</i>		49

RED WINE

	Btl
Carmenere “57 Rocas” <i>Emiliana, Colchagua, Chile</i>	53
Morgon “Les Charmes” <i>Domaine de Lathevalle, Beaujolais, France</i>	53
Valpolicella “Morandina” <i>Pra, Veneto, Italy</i>	57
Gigondas <i>Domaine La Font de Notre Dames, Rhône, France</i>	59
Priorat “Priorati Ardiles” <i>Merum Priorati, Catalunya, Spain</i>	65
Chianti Classico “Gran Selezione” <i>San Felice, Tuscany, Italy</i>	85
Spätburgunder <i>Crescentia Hollenberg Kioster Eberbach, Germany</i>	86
Châteauneuf du Pape <i>Domaine Chante Cigale, Rhône, France</i>	87
Pino Noir <i>Cloudy Bay, Marlborough, NZ</i>	105
Amarone della Valpolicella <i>Giacomo Montresor, Veneto, Italy</i>	118
Barolo Bussia “Dardi le Rose” <i>Poderi Colla, Piedmont, Italy</i>	125
Côte Rôtie “Fortis” <i>Domaine du Monteillet, Rhône, France</i>	175

SAKE

	100ml	Btl
Dassai 39 <i>Balance Dry, White Flower & Mango</i>	18	135
Dassai 23, <i>Light, Melon & Peach</i>		200
Urakasumi Zen <i>Medium Body, Pineapples & Mineral Hint</i>	22.6	160
Kubota Manju <i>Vanilla, Caramelized Banana, Rose Petal Notes</i>	25	200
Kubota Koujyu <i>Light Body, Sharp Acidity. Green banana notes</i>	15	115

SAKE LIQUEUR

	100ml	Btl
Akashi Tai Umeshu (500ml) <i>Sweet, Plum, Amaretto & Cranberry</i>	15	75
Shirakabegura 'Mio' (300ml) <i>Sparkling and off dry, Vanilla & Blackberry</i>		19
Akashi Tai Yuzushu (500ml) <i>Citrus, Lemon taste</i>	16.5	85

SWEET WINE

	75ml	Btl
Six Grapes	7.25	72
<i>Grahams, Douro, Portugal</i>		
Late Bottled Vintage	7.5	74
<i>Grahams, Douro, Portugal</i>		
10Yo Tawny Port	7.75	77
<i>Grahams, Douro, Portugal</i>		
Quinta Do Malvedos	9.5	95
<i>Grahams, Douro, Portugal</i>		
Ginestet Sauternes	7.75	51
<i>Bordeaux, France</i>		

COGNAC

	50ml
Remy Martin VSOP	11
Baron de Sigognac 10	11
Remy Martin 1738	13.2
Remy Martin XO	40

Remy Martin Louis XIII

[Ask to the waiters for more info](#)

VODKA

50ml

Zubrowka	8.8
Ketel One	8.95
Absolut Cherry	10
Absolut Vanilla	10
Ciroc	11
Grey Goose	11
Sipsmith	11
Chase	11
Sauvelle	11
Arbikie "Nadar"	12
Grey Goose Peach & Rosemary	12
Nikka Coffe Vodka	13
Crystal Head	14

GIN

50ml

Tanqueray	8.8
Playmouth	8.8
Roku	10
Cambridge Dry	10
Sipsmith Dry	10
Gin Mare	11
The Botanist	11
Costwolds Dry	11
Hendricks	11
Tanqueray 10	11
Hendricks Neptunia	12
London N3	12
Mirabeau Rose Dry	12
Arbikie 'Nadar '	12
Villa Ascenti	13
Cambridge Japanese	13.2
Nikka Gin	14.4
Ki No Bi Dry	14.4
Ki No Tea	15
Ki No Sei	15
Monkey 47	15.4
Cambridge Truffle Gin	18.8

FLAVOURED GIN

50ml

Brockmans	10.4
Tarquine Cornish	10.8
Tarquine Strawberry	10.8
Tanqueray Sevilla	11
Sipsmith Lemon	11
Malfy Orange	12
Warner Edwards Rhubarb	12.2

RUM

50ml

Havana 3 Year	8.8
Havana Especial	8.8
Koko Kanu	8.8
Trois Rivieres	8.8
Kraken	8.8
Goslings Black	8.8
Plantation 3Stars	8.8
Havana 7 Year	10
Angostura 1919	10
Havana Spiced	10
Mount Gay	10
Wray & Nephew	10
Damoiseau White Rum	10
Flor de Cana 12yr	11
Plantation Pineapple	12.2
Diplomatico Reserva	13.2
Santa Teresa	15
Havana Maestros	16
Ron Zacapa 23 Yo	18
Ron Zacapa XO	27

TEQUILA

25ml

El Jimador Blanco/ Reposado	5
Olmeca Altos Plata	5
Kah Blanco	6.5
Don Julio Blanco	7
Don Julio Reposado	7.5
Kah Anejo	7.5
Patron Silver	7.7
Don Julio Anejo	8.7
Don Julio 1942	25

MEZCAL

25ml

Amores Mezcal	6.5
Montelobos Mezcal	6.6
Del Maguey Vida	7

WHISKY

JAPANESE

50ml

Toki	10
Nikka From The Barrel	14.5
Hibiki Harmony	16.4
Hakushu Distiller's	16.6
Nikka Coffey Grain	16.6
Yamazaki Distiller's	16.6
Nikka Miyagikyo	19.8
Yamazaki 12yo	24
Yamazaki 25yo	450

SCOTCH

50ml

Johnnie Walker Black	10
Glenmorangie 10yr	11
Glenlivet 12yr	12
Glenlivet Caribbean	12
Bowmore 12	12
Jura	13
Auchentoshan 3 Wood	13.2
Dalmore 12	13.6
Ardberg	14
Talisker 10yr	14
Fettercairn 12yr	15
Dalmore 15	18.8
Lagavoulin	18

IRISH

50ml

Jameson	8.8
Slane	8.8
Bushmills Black Bush	10.4
Roe&Co	11
Copper Dog	12
Jameson Black Barrel	14

AMERICAN

50ml

Maker's Mark	8.8
Jack Daniel's	8.8
Bulleit Bourbon	10
Jack Daniel's Gentleman	10
Woodford Reserve	10
Bulleit Rye	11
Four Roses Single Barrel	12.5
Jack Daniel's Single Barrel	13
Bulleit 10yr	14
Woodford Rye	14
Maker's Mark Cask D&D	16
Blantons	20

DRAUGHT BEER

Asahi pint	6.75
Asahi half pint	3.40

BOTTLED BEERS

Meantime Lager	5.5
Meantime Pale Ale	5.5
Sapporo	5.5
Gluten Free Peroni	5.5

CIDER

Aspall Cider Icon Suffolk, Draugh	6
Rekorderlig Strawberry & Lime	6.5
Hawkes Urban Orchard Cider	6.5

SOFT DRINKS AND MIXERS

Orange Juice <i>72 Kcal</i>	3.5
Apple Juice <i>72 Kcal</i>	3.5
Pineapple Juice <i>82 Kcal</i>	3.5
Cranberry Juice <i>126 Kcal</i>	3.5
Coca-Cola <i>68 Kcal</i>	3.5
Coca Zero <i>0 Kcal</i>	3.5
Diet Coke <i>2 Kcal</i>	3.5
Fever Tree Tonic <i>40 Kcal</i>	3.5
Fever Tree Lemonade <i>50 Kcal</i>	3.5
Fever Tree Slimline Tonic <i>30 Kcal</i>	3.5
Fever Tree Mediterranean Tonic <i>72 Kcal</i>	3.5
Fever Tree Elderflower Tonic <i>38 Kcal</i>	3.5
Fever Tree Lemon Tonic	
Fever Tree Soda Water <i>0 Kcal</i>	3.5
Fever Tree Mexican Lime&Yuzu Soda Water <i>33Kcal</i>	3.5
Fever Tree Blood Orange Soda <i>41Kcal</i>	3.5
Fever Tree Ginger Ale <i>48 Kcal</i>	3.5
Fever Tree Ginger Beer <i>80 Kcal</i>	3.5
Decante Still Water (750ML)	4.9
Decante Sparkling Water (750ML)	4.9

Adults need around 2000 kcal a day.

Bar Snacks

From Monday to Thursday
(12pm to 14.45pm – 17pm to 21pm)
Friday and Saturday (12pm to 21pm)
Sunday (12pm to 14.45)

TO START スターター 5

Steamed Edamame, Chilli Sauce (VG) 86kcal Steamed
Edamame, Miso Salt (VG) 44kcal

GOURMET SUSHI & SASHIMI PLATTER

58

To Share Chef's Selection of Maki, Sashimi & Nigiri
1845 kcal

SASHIMI/ NIGIRI SUSHI 刺身

Salmon 159kcal / 207kcal	12/9.95
Seabass 98kcal / 160kcal	12/7.7
Scallop 95kcal / 259kcal	13/10
Tuna 110kcal / 168kcal	10.95
Ebi Nigiri 190kcal	8
Shiitake Nigiri (V) 300kcal	9

MAKI マキ Sushi Rolls

Dragon Tiger Prawn Tempura Maki 547 kcal	14
Salmon & Avocado Roll 724kcal	13
Volcano Tuna Roll, Sesame, Siracha 459kcal	15
Vegetable Zen Roll, Fresh Vegetables (V) 340kcal	8
Blowtorched Salmon Maki 502kcal	15
Black Rice, Smoked Salmon, Cream Cheese 494kcal	15

Adults need around 2000 kcal a day.

If you have any food allergies or intolerances, please speak to your waiter
before ordering.

BAO BUNS バオバンズ

Katsu Chicken Bao <i>414 kcal</i>	8
Spicy Pork <i>374kcal</i>	8
Hachi Mushroom Miso Bao (V) <i>169kcal</i>	8

ROBATA (Charcoal Grilled Plates) ロバタ

Chicken Yakitori, Spring Onion & Shichimi Pepper <i>674kcal</i>	9
Aka Miso Aubergine, Crispy Shallots, Sesame (VG) <i>430kcal</i>	11
Purple Sprouting Broccoli, Goma Dressing, Garlic Chips(VG) <i>380kcal</i>	11

SMALL DISHES & TEMPURA 小鉢と天ぷら

Crispy Soft-Shell Crab, Shiso, Chilli Garlic Kewpie <i>723kcal</i>	12
Chicken Karaage, Issho Chilli Sauce <i>918kcal</i>	8
Cauliflower Karaage, Spicy Sauce (VG) <i>547kcal</i>	8
Yasai Tempura & Tempura Sauce (V) <i>284kcal</i>	9
Steamed Seafood Gyoza with Katsuoboshi Ponzu <i>1400kcal</i>	12

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SWEETS, TEA & COFFEE

Sweet Yorokobi 10

.(Available from Monday to Thursday 12-5pm)

Indulge in a selection of sweet treats including Agemochi, Cheesecake and Yuzu Tart. Add at yours sweet any coffee or tea from our Menu.

Sencha Green Tea 3.9

Sencha has lower caffeine levels and it has a distinct lemonflavour and exquisite colour.

Konacha & Matcha 3.9

An exceptional blend of shredded green tea leaves & Matcha powder with a unique rich taste followed by after notes of Matcha's sweetness.

Houjicha Roasted Green Tea 3.9

Houjicha has an earthy flavour with hints of caramel whilst retaining the creamy undertones. Low in caffeine which makes it perfect after-meal drink.

Jasmine Green	3.9
Peppermint/Fresh Mint Tea	3.9
Breakfast / Decaf tea	3.9
Earl grey	3.9
Espresso <i>23 Kcal</i>	3.5
Double Espresso <i>46 Kcal</i>	3.9
Cappuccino <i>111 Kcal</i>	3.9
Latte <i>89 Kcal</i>	3.9
Flat White <i>89 Kcal</i>	3.9
Macchiato <i>39 Kcal</i>	3.9

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