

RIVINGTON

DESSERTS

- Blueberry burnt cream 6.25
Strawberry cheesecake 6.50 🍓
Gooseberry & elderflower crumble, custard 5.75
Dark chocolate mousse, mixed berry compote 6.25
Chocolate & walnut fudge 3.50
Brandy chocolate truffles 3.25
Today's ice cream 5.50

CHEESE BOARD

- Berkswell, Ragstone, Colston Basset Stilton 8.75
with oat cakes, apple chutney

*Cheese selection subject to availability

PORT & STICKIES

- | | | |
|--|------|------|
| Ramos-Pinto, Adriano Reserva, white port, PORTUGAL | 75ml | 6.00 |
| Aromatic and complex, brimming with tropical, exotic and spicy notes, pairs well with cheese | | |
| Tonel 12, 10 yr old Tawny, Quinta de la Rosa, PORTUGAL | 75ml | 8.00 |
| Rich and elegant fig & almond flavours, pairs well with chocolate | | |
| Pedro Ximinez, Lustau San Emilion, SPAIN | 75ml | 5.25 |
| Try this over ice with a slice of orange | | |
| Côtes de Provence - Muscat, FRANCE | 75ml | 7.00 |
| Try it with the Burnt cream | | |
| Sauternes - Cuvée Emilie, FRANCE | 75ml | 7.50 |
| Try it with the Crumble | | |

COFFEE

Latte	3.25
Flat white	3.50
Cappuccino	3.25
Espresso	2.25 / 3.25
Macchiato	2.25 / 3.25
Americano	3.00
Hot chocolate	3.00


LOOSE LEAF TEA 3.00

English Breakfast Morning, Golden Tippy Assam,
Red Baron Earl Grey, Camomile Blossoms, Fresh mint,
Peppermint leaves, Pai Mu Tan, Rose of the Orient, Vervaine,
China Jasmine, Lapsang-Souchong Smoke

DIGESTIFS

Courvoisier V.S.O.P Exclusif	8.00
Jeanneau Armagnac	8.50
Calvados Boulard	8.50
Martell V.S.O.P	8.00
Rémy Martin V.S.O.P.	9.50
Courvoisier X.O.	16.50
Delamain X.O.	16.50
Rémy Martin X.O.	22.50



 @rivingtongreenwich