

POSTRES

Dessert platter 72

COYA signature selection, fresh fruits and sorbets

Churros de Naranja 16 V

Orange and lime churros, milk chocolate & dulce de leche
2020 Passito di Pantelleria, Ben Ryé, Donnafugata 22

Almond & Matcha Cremeux 15 VG GF

Almond frangipane, Matcha cremeux and apricot sauce
1996 Sauternes, Château de Fargues 28

Summer Berries Suspiro 15 GF

Summer berries soft meringue, raspberry & sherry vinegar
Dewatsuru Umegokochi, Plum Sake 12

Pastel Tres Leches 16 V

Three milks cake, vanilla ice cream & salted dulce de leche
2020 Klein Constanica, Vin de Constance 25

Torta de chocolate 17 V GF

Flourless chocolate cake, caramelised peanuts
& Tonka coffee Parfait
NV Tannat, Alcyone, Viñedo De Los Vientos, Antlatida 12

Manchego Cheesecake 16 V GF

Buckwheat crumble, Manchego cheesecake and guava sauce
2017 Sauvignon Blanc, Late Harvest, Viña Echeveria, Chile 9

Exotic fruit platter & frosted fruits 24 VG GF

Exotic and seasonal fruit platter and sorbets

Ice Cream & Sorbets 4/scoop

Daily selection of sorbet and ice cream

All sweet wines served in 75ml.

All prices are listed in GBP & are inclusive of VAT.

A discretionary 13.5% service charge will be added to your bill.

If you have allergies or dietary enquiries, please speak to our staff prior to ordering.

V: Vegetarian GF: Gluten Free VG: Vegan