

DESSERTS

- Salted chocolate & bergamot tart, chantilly (vv available) 6
Lemon tart, labneh, sumac 5
Sticky toffee pudding, butterscotch, ras el hanout ice cream 5.5
Affogato 91 // chocolate and ginger ice cream, fresh espresso, Ramazzotti (vv) 5.5
Ice cream (please ask for today's flavour, vv available) 3.5

AFTER-DINNER COCKTAILS

- Ras El' Fashioned** 8
caramel, Havana Club 7, ras el hanout, Angostura
Sloe Tango in Paris 8.5
plum, sloe gin, VSOP, chestnut
Agent Cooper 8
vodka, coffee, hazelnut, fresh espresso, chocolate bitters -
damn fine riff on a 'Spro Martini

LIQUEURS / DIGESTIFS / AMARO

- Pedro Ximénez - 15% 4
Xmas in a glass! Raisins, figs, dates and honey abound
Calem Tawny Port - 20% 3.5
Dried fruit, wood notes and hints of chocolate. Smooth!
Mr Black - 16.5% 5
Australian cold-pressed coffee liqueur
Vanilla Limoncello - 40% 3.5
Made in house, super fresh
Ramazzotti - 30% 4
Bitter orange liqueur
Fernet Branca - 39% 4
Good for what ails you.
Branca Menta - 28% 4
Bursting with peppermint

MARAY
small plates x cocktails



We charge 50p per guest for unlimited still or sparkling water.

By drinking our filtered water you're helping to reduce packaging waste, thus making a valuable contribution to the sustainability of our planet for future generations.

Our cocktail list is made up of things we like to drink, inspired by our travels to Paris, New York and London. You will find riffs on classics as well as Maray originals created by our bar team. We are more than happy to make off-menu drinks providing we have the ingredients to hand.

A note on straws

We use bio-degradable straws but try not to use straws when possible, its better for the environment. However if you want one just ask.

Vegan egg whites*

We use 'Miracle Whites' in place of egg whites in our drinks, this is a foamer that creates the same silky smooth texture as egg white but it is suitable for vegetarians and vegans.