

DESSERTS

Classic Crème Brûlée	8
Chocolate Hazelnut Layered Cake	12
Lemon Tart charred meringue, frozen raspberries	10
Sticky Toffee Pudding crème fraîche ice cream	9
Imported French Cheeses honey, fruit, toast	16

AFTER DINNER COCKTAILS

Cloud Busting 1.95oz Maison Selby vodka & absinthe, Cointreau, coconut pepitas orgeat, lemon, egg white, hibiscus rosehip bitters	12
Espresso Martini 2oz Smirnoff vodka, Kahlúa, espresso, simple syrup	12
La Grand Fauchouse 3oz Canadian Club rye, Alvear Fino Montilla-Moriles sherry, Dolin vermouth, stout syrup, Angostura & burnt citrus bitters	14



DILLON'S ABSINTHE
classic or Bohemian served
1oz 10 2oz 17



Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

DIGESTIFS

DESSERT WINES	2oz	750ml
2016 Coteaux du Layon, Château La Varière 'Le Savetier', FR	9	70
2016 Sauternes, Château Dudon Gallien, FR	12	100
2004 Sauternes, Château Doisy-Védrières, FR	18	110
N.V. Rivesaltes Ambré, Domaine de Rancy '4 Ans d'Âge', FR	10	—
N.V. Rivesaltes Ambré, Arnaud de Villeneuve 'Grande Réserve 20 Ans', FR	14	—

AFTER DINNER DRINKS

	2oz
Amaro Averna	13
Amaro Montenegro	13
Amaro Nonino	15
Calvados Boulard	15

SHERRY

Alvear Fino Montilla-Moriles	10
Tío Pepe Extra Dry Fino	13
Lustau Los Arcos Amontillado	15

COGNAC & BRANDY

	1oz	2oz
Marie Duffau Bas Armagnac	8	15
Armagnac de Montal VSOP	10	17
Hennessy VS	10	17
Martell VS	12	21
Hennessy VSOP	17	27
Martell VSOP	18	29
Augier Le Sauvage Cognac	19	31
Hennessy XO	42	75

SCOTCH

	1oz	2oz
J&B Rare	7	13
Auchentoshan Single Malt	9	15
Johnnie Walker Black Label	11	19
Glenmorangie	11	19
Glenfiddich 12 Year	14	23
Monkey Shoulder	14	23
Laphroaig 10 Year	15	25
The Macallan 12 Year	15	25
Dalwhinnie 15 Year	16	27
Oban 14 Year	19	31
Lagavulin 16 Year	22	35