

## POSTRES

- apricot tart • frangipane cream • vanilla ice cream £12
- chocolate gâteau • dulce de leche • hazelnut £12
- soufflé • prune • armagnac ice cream (20 minutes) £14
- raspberry pavlova • hazelnut £12
- dulce de leche semifreddo • hazelnut • cocoa £11
- mango • orange • almond £10
- lemon sorbet • calvados £7
- dulche de leche ice cream • frangelico £7
- ice creams + sorbet £3 per scoop
- manchego • goiabada • grapes • melba toast £12

## PETIT FOURS

- dark chocolate hazelnut • dulce de leche macaroons •
- chocolate grapefruit peel • pâte de fruit £7
- madeleines • clementines £9

## DIGESTIVOS

- Château Petit Giraud, Sauternes 2016 (37.5cl) £13
- Grappa Nardini Riserva £9
- W. & J. Graham's Tawny Port 10YO £10
- Bas – Armagnac VSOP, Chateau de Monbel £9
- Cognac Moyet Fine Bois £11
- Calvados Pays D'Auge VSOP, Famille Dupont £12
- Cognac Moet Hennessy X.O £34
- Irish coffee £10 French Coffee £12 Espresso Martini £12

Please inform your waiter if you have any food allergies.  
A 15% discretionary service charge will be added to your bill.