

# AFTER DINNER

## DESSERTS & FROMAGES

Assiettes Fromages	<i>regular / large</i>	13 / 20
Tonka bean crème brûlée		8
Strawberry . basil . crunchy choux		10
Twisted Black Forest . vanilla Chantilly . cherry . dark chocolate		11

## SWEET & FORTIFIED WINE

			50ml	100ml
2019	Côteaux du Layon – D. des Barres	<i>Chenin Blanc</i>	4	8
2019	Malvoisie du Comte Odart - Rousseau	<i>Pinot Gris</i>	4.5	9
2018	Montbazillac – Les Pins	<i>Sémillon</i>	6	10
2018	Côteaux de Saumur – Chancelle	<i>Chenin Blanc</i>	8.5	16
2009	Provence – La Ferme des Lices	<i>Vermentino</i>	8.5	16
2016	Sauternes – Domaine de l'Alliance	<i>Sémillon</i>	9	17
1984	Sauternes, Premier Cru – Chateau Yquem	<i>Sémillon</i>	50	
	<i>Ginger bread smells with the soft taste of a ripe apricot</i>			
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N/V	Ratafia – Mousse & Fils	<i>Pinot Meunier</i>	9	16

## DIGESTIFS

		25ml	50ml
Calvados – Pere Magloire	<i>Apple Brandy</i>	5	8
Rémy Martin – V.S.O.P	<i>Cognac</i>	5	8
Janneau – V.S.O.P.	<i>Armagnac</i>	6	10
Martell – X.O.	<i>Cognac</i>	16	25

## LIQUORS

		25ml	50ml
Génépi – Domaine de Provence	<i>Herbal</i>	5	9
Abricot du Roulot	<i>Apricot</i>	7	12
Yellow Chartreuse	<i>Herbal</i>	5	8
Green Chartreuse	<i>Herbal</i>	5	8
“Episcopal” – 50/50 of Green & Yellow Chartreuse		5	8

## VINTAGE CHARTREUSE

*Due to very limited stock, we can only serve one glass per guest*

			15ml	30ml
9 <sup>th</sup> Centenary			7	15
VEP Green			10	18
VEP Yellow			10	18
“Pontifical” – 50/50 of each VEP			10	18
Mixed Flight:	9 <sup>th</sup> Centenary - Pontifical	<i>15ml of each</i>	18	
VEP Flight:	VEP Green - VEP yellow	<i>15ml of each</i>	18	