

DESSERTS 9.5

Chocolate

Dark chocolate Swiss roll, biscoff, poached pear, Chantilly (pb)

Bakewell

Mince pie bakewell tart, vanilla ice cream (v)

Crumble

*Apple & damson compote, vanilla ice cream
candied macadamia oat crumble (gf)*

ICE CREAM CONES 7

Gingerbread

Sticky toffee pudding, caramel sauce, wafer (v)

Dubai

Pistachio ice cream, crisp kataifi, chocolate (v)

Apple crumble

Apple sorbet, oat crumb, black berries (pb)

Black Forest

Black cherry sorbet, chocolate sponge, crushed meringue (pb)

BRITISH & IRISH CHEESE

5.5 per cheese | cheese board 20

Black cow cheddar (*West Dorset, Aged Cheddar*)

Tunworth (*Hampshire, Soft Cheese*)

Cashel Blue (*County Tipperary, Ireland, Soft Blue*)

Kelly's Goat (*Kent, Hard Goats*)

all served with chutney, grapes, crispbreads

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
For full allergen information please ask for the manager or go to www.aviarylondon.com

COCKTAILS & DIGESTIVES

COCKTAILS

Espresso martini 16.5

*Dutch barn vodka
borghetti coffee liqueur
coffee vanilla*

Side Car 14

*Rémy Martin 1738,
Cointreau, lemon Juice*

Jungle bird 14

*Mount gay eclipse rum, carpano bitter
pineapple juice, lime, sugar*

Ruby black negroni 14

*Johnny Walker Ruby Black
Antica Formula, blackcurrant liqueur*

WHISKEY

Balvenie Portwood 21yr	31	Redbreast 12yr	16.5
Bowmore 18yr	24	Eagle Rare 10yr	17
Dalmore 15yr	21.5	Angels Envy	18
Macallan Sherry Oak 18yr	45.5	Westward Pinot Noir Cask	19
Port Charlotte 10yr	17.5	WhistlePig PiggyBack 6yr Rye	16.5

TEQUILA

Casamigos Añejo	19	Diplomatico Ambassador	29.5
Don Julio Reposado	18.5	Duppy Share Spiced	13.5
Patron Reposado	17.5	Eminente Reserva 7yr	18.5
Patron El Alto	39	El Dorado 15yr	18

RUM

El Dorado 21yr	21.5
Ron Zacapa 23yr	18.5

COGNAC

Courvoisier XO	22.5
Hennessy XO	26
Hennessy Paradis	156
Rémy Martin 1738	17.5

SWEET & FORTIFIED WINE

Sauternes, La Fleur d'Or Bordeaux, France	12	47
LBV Port, Ferreira, Douro Portugal	9	62