

DESSERTS 9.5

Panna Cotta

Buttermilk panna cotta, raspberries, meringue (gf)

Choux

Milk chocolate and coffee banana choux, banana caramel (v)

Peach & Almond

Almond torte, Lady Grey poached peach, vanilla ice cream (pb)

Cheesecake

*Daily changing cheesecake
please ask your server (gf)*

ICE CREAM CONES 7

Lemon Meringue

Lemon curd ripple ice cream, meringue, vanilla shaortbread (pb)

Dubai

Pistachio ice cream, crisp kataifi, chocolate (v)

Cheesecake

Passion fruit sorbet, crushed biscuit, passionfruit ganache, white chocolate

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 15.5

*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	17
Bowmore 18yr	24	Eagle Rare 10yr	17
Dalmore 15yr	21.5	Angels Envy	18
Macallan Sherry Oak 18yr	46	Westward Pinot Noir Cask	19.5
Port Charlotte 10yr	18	WhistlePig PiggyBack 6yr Rye	17

TEQUILA

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

RUM

El Dorado 21yr	21.5
Ron Zacapa 23yr	18.5

COGNAC

Courvoisier XO	23
Hennessy XO	26.5
Hennessy Paradis	156.5
Rémy Martin 1738	17.5

SWEET & FORTIFIED WINE

Sauternes, La Fleur d'Or Bordeaux, France	12.5	49
LBV Port, Ferreira, Douro Portugal	9.5	64