



ONSLOW
J O S H E M E T T

DESSERT & FORTIFIED**75ml**

2022	Astrolabe Late Harvest Chenin Blanc	Marlborough	19
2015	Nevis Bluff Pinot Gris	Central Otago	19
2019	Churton Petit Manseng	Marlborough	20
2014	Ch. Guiraud, Sauternes	Bordeaux, France	38
NV	Yalumba Antique Muscat	Barossa, Australia	20
2019	Alvear Pedro Ximenéz	Montilla Moriles, Spain	23
NV	Gonzalez Byass '1847' Cream	Jerez, Spain	16
NV	Lustau 'Don Nuno' Oloroso Seco	Jerez, Spain	20
NV	Graham's 10yo Tawny	Gaia, Portugal	21
NV	Graham's 20yo Tawny	Gaia, Portugal	38
NV	Barbeito Boal 'Reserva'	Madeira, Portugal	24

BRANDY/COGNAC/GRAPPA**30ml**

Martell VS	Cognac, France	18
Pierre Ferrand '1840' 1er	Cognac, France	20
Delord 1995 Bas Armagnac	Armagnac, France	24
Domfrontais 2015 Calvados	Calvados, France	18
Jacapo Poli 2014 Grappa Sassicaia	Tuscany, Italy	30
Hennessy 'XO'	Cognac, France	60

AFTER DINNER COCKTAILS**Espresso Martini**

Vodka, Coffee Liqueur, Espresso, Demerara / 24

Onslow Grasshopper

Crème de Cacao, Crème de Menthe, Branca Menta, Cream / 24

Bittersweet Symphony

Cognac, Cocchi Torino, Campari, Chocolate / 25

DESSERT**Cherry Soufflé** White Chocolate Coconut Ice Cream / 24*Astrolabe Late Harvest Chenin Blanc / 19***Whipped Basque Cheesecake** Carrot Sorbet, Pistachio Filo, Carrot Caramel / 24*Krug Grande Cuvée 172ème Édition / 60***'Not Tiramisu' Layer Cake** Chocolate Mousse, Salted Caramel / 20*Gonzalez Byass Cream Sherry / 16***Blood Orange Sorbet** Honey Sponge, Citrus Curd, Italian Meringue / 18*Digby Fine English Brut / 28***Whipped Panacotta** Kumquat, Pistachio, Olive Oil / 18*Nevis Bluff Pinot Gris, Central Otago / 19***Onslow Petit Fours / 20**

Please ask your server for today's selection

CHEESE

The perfect finish after dessert, or instead.

A seasonal selection, brought tableside for you to choose from.
Served with pear chutney, walnut bread, lavosh, biscotti, and honeycomb.**1 for 18 / 3 for 54 / 5 for 90**