

Home made Pudding Menu



Warm Brownie & Ice Cream 4.5

Made with agave, dates, almonds and walnuts gluten free, vegan

Cheesecake / Vegan Cheesecake 4.5

Vanilla Cheesecake with fresh Passion Fruit

Belgian Waffles 5

Waffles with Vanilla Ice Cream and Maple Syrup

Aperol Ice Lolly 3

Exactly as good as it sounds!

add prosecco for dipping 2 extra

Espresso Martini 10

2 for 12 in happy hour

The closest we do to a cappuccino! Vodka, kahlua, batched espresso

A 10% Service charge will be added to every bill of diners who **eat in**. This goes straight to our hard working staff, we are vampires not monsters.

Absinthe Menu



L'Entetee £8 62% abv
Smooth, creamy, rich. Prevençal fennel and Spanish anise.

Pernod £7 68.5% abv
Smooth, clean, sweet, alpine notes.

Jade 1901 £11 68% abv
Reverse engineered to a 1901 recipe – the year Absinthe was banned in the USA, fresh alpine, eucalyptus and chocolate notes.

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Jade Oxygenee £12 68% abv
Treated with a hot oxygenation process. Potent aromatics and a medicinal aftertaste. Notes of white chocolate and thyme.

Dillons £11 67.5% abv
Small batch vapour infused verte from Ontario. Light and delicate, electric grapefruit, smooth finish with cacao and sweet fennel.

Espirit Eduarde £12 72% abv
Reverse engineered from a Cuban export strength bottle bought at auction. Subtle cinnamon sweetness, smooth and mellow, dried herbs.

Nouvelle Orleans £9 68% abv
Ibelle Epoque Style; intensely herbal and vegetal notes.

Maison Fontaine Verte £8 55% abv
Modern light, floral, approachable, eucalyptus and mint.

Want to know more? Knock on the door to Croque Monsieur at the bottom of the stairs and check out our full range of absinthes, cocktails and hats.