

DESSERTS

Passion Fruit & Coconut Mousse Cake 10

Blackberry Sauce, Blood Orange Sorbet

Rhubarb & Strawberry Crisp 10

Vanilla Almond Milk Ice Cream (Vegan, Gluten Free)

Key Lime Pie 10

Crème Chantilly, Raspberry Chambord Coulis

Blueberry Frangipane 10

*Crème Anglaise, Vanilla Gelato, Candied Almonds,
Blueberry Port Sauce*

Chocolate Mousse Cake 10

*Dark Chocolate Gelato,
Chopped Heath Bar, Chocolate & Caramel Sauces*

Citrus Crème Brûlée 10

Lemon Poppy Seed Shortbread, Fresh Raspberries

Mixed Cookie Plate 8

*Chocolate Chip, Coconut Macaroon, Lemon Poppy Seed Shortbread,
Chocolate & Black Pepper, Walnut Blondie,
Almond Frangipane, Chocolate Brownie,
Almond Anise Biscotti, Chocolate Pistachio Biscotti*

Gelato & Sorbetto 10

Three Scoops

*Gelati: Salted Caramel, Dark Chocolate,
Pistachio, Mint Chocolate Chip, Vanilla*

Sorbetti: Pineapple, Lime & Fresh Mint, Black Currant

Pastry Chef Alana Marshall

SWEET WINE, PORT & SPECIALTY

Sauternes, Chateau Romieux-Lacoste 2015 <i>Bordeaux, France</i>	12
Chartreuse V.E.P. Green <i>Vieillessement Exceptionnellement Prolongé; Voiron, France</i>	25
Pedro Ximenez Sherry, Emilio Hidalgo <i>Jerez, Spain</i>	12
Ceretto Santo Stefano Moscato d'Asti 2014 <i>Piedmont, Italy</i>	12
Grappa Di Cortese Di Gavi 2017 <i>Piedmont, Italy</i>	13
Fonseca 10 Year Aged Tawny Port <i>Douro, Portugal</i>	12
Smith Woodhouse Estate 20yr Old Tawny Port <i>Douro, Portugal</i>	17
Henriques & Henriques 10 Year Sercial Madeira <i>Maderia, Portugal</i>	12

CALVADOS, COGNAC & ARMAGNAC

Domaine du Manoir de Montreuil Réserve <i>Pays d'Auge, Calvados</i>	13
C. Dudognon Sélection 10yr <i>Grande Champagne, Cognac</i>	13
Château de Pellehaut Réserve <i>Ténarèze, Armagnac</i>	13

See our spirits list for more apéritifs & digestifs