

DESSERT MENU

BITTER LEMON CHEESECAKE | 16

pistachio mousse, blueberry gel, lemon curd, pistachio meringue (GF)

TART FRAMBOISE ROSE | 16

lemon basil sorbet, rose cream, white chocolate swirl, raspberry coulis

COCONUT MANGO SEMIFREDDO | 15

coconut snow, mango mint salsa, passion mango sauce (GF)

CHOCOLACIOUS | 17

dark chocolate cremieux, almond micro sponge, maraschino black cherry compote (GF)

HOUSEMADE ICE CREAM & SORBET | 15

served with apple chips, chocolate & fresh fruit (GF) (V+)

AFTER DINNER

Cocktails | 2oz

MORNING GLORY | 14

like a "Terry's Chocolate Orange" in a glass! served hot, regular or decaf

ESPRESSO MARTINI | 16

the perfect after-dinner drink and a great way to get the night started

ICED CAP | 16

absolut vanilla, baileys, chocolate milk, a splash of cream, and shaved ice.

CLASSIC BLUEBERRY TEA | 16

grand marnier, amaretto, orange pekoe tea, garnished with a cinnamon stick and dehydrated orange.

Sips | 2oz

Taylor Port 10 Year | 10

Taylor Port 20 Year | 15

Château D'Armajan Sauternes | 12

Ramos Pinto Adriano Porto White Reserve | 16

Ramos Pinto Quinta de Ervamoira 10 Year Ruby Port | 16

Digestif | 2oz

Grappa | 9

Fernet-Branca | 10

Luxardo-Limoncello | 9

(GF) Gluten-Free (V) Vegetarian (V+) Vegan / Please ask your server if a dish can be made vegan or gluten-free.

