

Dessert

CREME BRULEE

vanilla bean custard, caramelized sugar crust

Sauternes, Clos du Roy, 2001 8.75

POTS DE CREME AU CHOCOLAT

baked chocolate cream

Madeira(Malmsey), Miles, 10yr 9.25

CHOCOLATE PATE

dark chocolate cream, creme anglaise, raspberry coulis

Framboise, Bonny Doon, California, N/V 7.25

CHOCOLATE MOUSSE

dark and white chocolate mousse,
chocolate glaze and pistachio anglaise

Banyuls, Chapoutier, 1998 9.00

OPERA TORTE

almond cake, coffee buttercream,
chocolate ganache with chocolate sauce

Muscat, Buller, Victoria, N/V 7.75

COOKIE PLATE

a selection of housemade cookies

Chocolate Martini (for two) 14.95

VACHERIN

vanilla bean ice cream and raspberry sorbet layered
with meringue, topped with whip cream and toasted almonds

Moscato d'Asti, Perrone, 2004 6.75

DESSERT DU JOUR

seasonal dessert of the day

Desserts 7.00

(Dessert du Jour priced daily)

PORTS AND FORTIFIED WINES

Taylor Fladgate L.B.V. Port, 1999	7.50
Fonseca “Bin 27” Ruby Port, n/v	7.00
Graham’s 10yr Tawny Port	9.00
Warre’s, Vintage Port, 1985	17.00
Lustau(PX) “San Emilio”, Sherry, n/v	6.25
Lustau(Olorosso) “East India Solera”, Sherry, n/v	7.00
Madeira (Malmsey), Miles, 10yr	9.25
Banyuls, M. Chapoutier, 1998	9.00
Framboise, Bonny Doon, California, n/v	7.25
Sauternes, Clos du Roy, 2001	8.75
Moscato d’Asti, Perrone, 2004	6.75

Cordials

<i>Amaretto di Saronno</i>	7.00
6.00	
<i>Baileys</i>	<i>Frangelico</i>
6.00	6.00
<i>B&B</i>	<i>Godiva</i>
7.00	6.00
<i>Chambord</i>	<i>Grand Marnier</i>
6.00	7.50
<i>Chartreuse</i>	<i>Kahlua</i>
9.00	6.00
<i>Cointreau</i>	<i>Sambuca Romana</i>
7.00	6.00
<i>Drambuie</i>	<i>Black Sambuca Romana</i>
	6.00