

DESSERT WINES

Dolce Semillion & Sauvignon Blanc (Late Harvest)	19.00/125.00
Sauternes, Chateau Clos Hoet-Peraguey	14.00/59.00
Mondavi Muscat Caneli "Moscato d'Oro"	9.95/37.00
Boony Doon, Muscat "Vin de Glaciere"	9.95/37.00
Trentadua "Chocolate Amore"	13.00/49.00

PORTS

Croft Distinction	6.25
Fonseca Bin 27	7.00
Taylor Fladgate 10 year Tawny	8.50
Taylor Fladgate 20 year Tawny	10.50
Graham's Quinta Dos Malvedos, 1998	13.00

SINGLE MALT SCOTCH

Balvenie 12 years	11.25
Glenfiddich 12 years	9.50
Glenlivet 12 years	10.50
Glenmorangie 10 years	10.50
Highland Park 12 years	11.00
Highland Park 18 years	21.95
Lagavulin 16 years	14.50
Laphroaig 10 years	10.50
Macallan 12 years	11.25
Macallan 18 years	29.95
Macallan 25 years	69.00

COGNAC – CALVADOS – GRAPPA

Remy Martin VSOP	12.00
Remy Martin XO	27.00
Courvoisier VS	10.00
Courvoisier VSOP	11.50
Courvoisier XO	30.00
Hennessy VS	10.50
Hennessy VSOP	11.50
Hennessy XO	32.00
Hennessy Paradis	75.00
Grappa Castella Banfi	9.00
Calvados, Coeur De Lion, Fine	12.00

ALCOHOLIC COFFEE DRINKS

Bailey's Coffee, with Bailey's Irish Cream	7.75
Keoke Coffee, with Kahlua & Brandy	7.75
Mexican Coffee, with Kahlua & Tequila	7.75
Tuaca Cappuccino	8.00
Frangelico Cappuccino	8.00
Di Saronno Amaretto Cappuccino	8.00

DESSERTS

English Trifle

Layered sponge cake, Bavarian cream, raspberries, strawberries, whipped cream and Sherry wine
6.95

Crème Brule

Custard pudding and raspberries topped with caramelized sugar crust
6.95

Chocolate Cake

Layers of dark and white Ganache with raspberry and vanilla sauce
6.95

New York Style Cheesecake

A true classic with raspberry Melba sauce
6.95

Berry Tart

With light vanilla pudding, strawberries, blackberries and raspberries
6.95

Apple Bread Pudding

Served warm with caramel sauce and whipped cream
6.95

Chocolate Mousse

Infused with raspberry Melba sauce
6.95

Italian Gelato

Cappuccino Dark Chocolate

or

White Chocolate Passion Fruit

6.95