

Dessert

CREME BRULEE

vanilla bean custard, caramelized sugar crust

Sauternes, Clos du Roy, 2001 8.75

POTS DE CREME AU CHOCOLAT

baked milk 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

TARTE DU JOUR

seasonal tart of the day

Desserts 7.00

(Tart priced daily)

PORTS AND FORTEFIED WINES

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| 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 |
| Muscat, Buller, Victoria, n/v..... | 7.75 |

Cordials

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| Ameretto di Saronno 6.00 | Frangelico 6.00 |
| Baileys 6.00 | Godiva 6.00 |
| B&B 7.00 | Grand Marnier 7.50 |
| Chambord 6.00 | Kahlua 6.00 |
| Chartreuse 9.00 | Sambuca Romana 6.00 |
| Cointreau 7.00 | Black Sambuca Romana 6.00 |
| Drambuie 7.00 | Tia Maria 6.00 |