

## DESSERTS

### **Double Fudge Chocolate Cake**

Traditional, rich, moist cake with layers of chocolate ganache.  
Served with Sea Salt Gelato and Walnuts.

11

### **English Sticky Toffee Pudding**

Sponge cake served warm with toffee and caramel sauce.  
Served with Vanilla Gelato and Walnuts.

10

### **Apple Tartlet**

Warm sliced apples, cinnamon crumble, and flaky pie crust.  
Served with Vanilla Bean Gelato and Streusel.

11

### **Crème Brulée**

Rich custard base finished with contrasting  
layer of hardened Caramel.

10

### **Cre moso**

Chocolate mousse on a sponge cake  
with heart of creamy chocolate and raspberry whip.

12

### **Chocolate Ganache Cheesecake**

New York style cheesecake topped with a rich layer of ganache.  
Finished with Light Cream

11

### **Fresh Berries and Cream**

Light and healthy classic to perfectly end a meal.

10

## AFTER DINNER

<i>Bourbon.</i> Maker's Mark	12
<i>Bourbon.</i> Bulleit	14
<i>Bourbon.</i> Woodford Reserve	14
<i>Bourbon.</i> Knob Creek	14
<i>Bourbon.</i> Jack Daniel's Single	14
<i>Rye.</i> Redemption	12
<i>Blended.</i> Johnnie Walker Black	14
<i>Blended.</i> Johnnie Walker Blue	40
<i>Single Malt.</i> Glenlivet 12 yr.	14
<i>Single Malt.</i> Beckham Haig Club	14
<i>Single Malt.</i> Laproaig 10 yr.	16
<i>Single Malt.</i> Glenrothes 12 yr.	16
<i>Single Malt.</i> Macallan 12 yr.	16
<i>Single Malt.</i> Oban 14 yr.	18
<i>Single Malt.</i> Lagavulin 16 yr.	18
<i>Single Malt.</i> Macallan 15 yr.	25
<i>Single Malt.</i> Macallan Rare	40
<i>Blanco.</i> Chamucos	12
<i>Blanco.</i> Casamigos	14
<i>Blanco.</i> Deleon	25
<i>Reposado.</i> Chamucos	13
<i>Reposado.</i> Casamigos	16
<i>Reposado.</i> Clase Azul	25
<i>Anejo.</i> Chamucos	14
<i>Anejo.</i> Casamigos	18
<i>Anejo.</i> Deleon	30
<i>Extra Anejo.</i> Don Julio 1942	35
<i>Extra Anejo.</i> Reserva de la Familia	35
<i>Cognac.</i> Hennessy VS	14
<i>Cognac.</i> Courvoisier VSOP	16
<i>Port.</i> Dow's 10 Year	13
<i>Port.</i> Dow's 20 Year	16