

## DESSERT WINES

Dolce Semillion & Sauvignon Blanc (Late Harvest)	35.00/160.00
Bartenura Moscato, Italy	11.00/40.00
Trentadua "Chocolate Amore"	13.00/49.00

### PORTS

Fonseca Bin 27	10.00
Taylor Fladgate 10 year Tawny	12.00
Taylor Fladgate 20 year Tawny	18.00
Graham's Quinta Dos Malvedos	22.00

### SINGLE MALT SCOTCH

Balvenie 12 years	15.00
Glenfiddich 12 years	14.00
Glenlivet 12 years	15.00
Glenmorangie 10 years	14.00
Lagavulin 16 years	20.00
Laphroaig 10 years	13.00
Macallan 12 years	18.00
Macallan 18 years	58.00
Oban 14 years	16.00
Dalmore 12 years	15.00
Dalmore 15 years	22.00

### COGNAC & GRAPPA

Remy Martin VSOP	18.00
Courvoisier VS	15.00
Courvoisier VSOP	18.00
Courvoisier XO	55.00
Hennessy VS	15.00
Hennessy VSOP	20.00
Hennessy XO	60.00
Hennessy Paradis	120.00
Grappa Castella Banfi	11.00

### ALCOHOLIC COFFEE DRINKS

Bailey's Coffee, with Bailey's Irish Cream	12.00
Keoke Coffee, with Kahlua & Brandy	12.00
Mexican Coffee, with Kahlua & Tequila	12.00
Prosecco Kir Royal, with Chambord & sugar	11.00
Black & Tan, with Guinness Stout & Bass Ale	11.00
Sambuca, with 3 coffee beans in a snifter	10.00

## DESSERTS

### English Trifle \*

Layered sponge cake, Bavarian cream, raspberries, strawberries, whipped cream and sherry wine  
9.00

### Crème Brule

Custard pudding and raspberries topped with caramelized sugar crust  
9.00

### Chocolate Lava Cake

Warm and rich, served a-la-mode  
9.00

### New York Style Cheesecake \*

A true classic with dark chocolate sauce  
9.00

### Fresh Berries

Seasonal fresh berries, served with whipped cream  
9.00

### Apple Bread Pudding

Served warm with caramel sauce and whipped cream  
9.00

### Chocolate Mousse

Infused with raspberry melba sauce  
9.00

### Italian Gelato

Cappuccino Dark Chocolate  
9.00

Items marked with the \* symbol contain nuts