



White Chocolate Mousse

Spiced mango gel, passion fruit and dark chocolate soil

Blackberry Pillow

Blackberry parfait with gin and blackberry sauce, cotton candy, meringue

Wild Birch Tree Chomeur Pudding

Served with graham marsala shortbread, saffron chantilly, elderflower & gooseberries

Chocolate Cremeux

Citrus gel, and salted caramel

All Desserts \$12

CORDIALS

Amaretto Disaronno	6.50	Bailey's Irish Cream	7.50
B & B	8.00	Cointreau	6.50
Drambuie	6.50	Frangelico	6.50
Grand Marnier	7.50	Kahlua	7.50
Limoncello	7.50	Sambucca	6.50

PORT WINE

Taylor Fladgate LBV	11.50	Taylor Fladgate 30yrs	39.50
Taylor Fladgate 10yrs	12.00	Taylor Fladgate 40yrs	49.50
Taylor Fladgate 20yrs	17.50		

Cognac

St. Remy VSOP	6.50	Hennessy VSOP	12.50
Hennessy VS	8.50	Hennessy XO	34.50
Courvoisier VS	10.50	Remy Martin XO	34.50

Single Malt Scotch Whiskey

Ardbeg	14.50	Glenmorangie Quinta Ruban	14.50
Auchentoshan	14.50	Glen Garioch 21yrs	16.00
Glenfiddich	8.50	Laphroaig	8.50
Glenlivet,	8.50	Lagavulin	18.50
Glenmorangie Lasanta	14.50	Macallan Gold	14.50
Glenmorangie Original	10.50	Oban	15.50

Specialty Coffee 12.00

Café Diablo - Kahlua, Baileys, Amaretto, Coffee & Whipped Cream
 Irish Coffee - Jameson Whiskey, Coffee & Whipped Cream
 Spanish Coffee - St. Remy Cognac, Kahlua, Coffee & Whipped Cream
 The Winspear - Bailey's, White Crème de Cacao, Coffee & Whipped Cream

Coffee & Tea

Coffee	5.50	Café Latte	6.50
Tazo Tea	5.50	Espresso	5.50
Cappuccino	6.50	Double Espresso	8.00