

desserts

10.95

all desserts are freshly made in house

sticky toffee pudding

warm sweet date cake with toffee sauce and vanilla ice cream

pear and cranberry cobbler

*fresh baked new england pears and cranberries, buttermilk shortbread topping.
served warm with vanilla ice cream*

creamy pumpkin cheese cake

with cinnamon whipped cream and warm caramel sauce

vanilla bean crème brûlée

old school, creamy and wonderful

belgian waffle sundae

*vanilla ice cream, banana brown sugar sauce, sliced strawberries, hot fudge,
strawberry sauce, topped with whipped cream*

warm chocolate cake

*dense and fudgy for the chocolate lover
with crème anglaise and vanilla ice cream*

caramelized apple bread pudding

served warm with caramel sauce and vanilla ice cream

dessert wine

sauternes, haut charmes (sauternes) 2007

48.00

glass 12.00 bottle

moscato d'asti, michele chiarlo "nivole" (piedmont) 2007

bottle 30.00

after dinner drinks

cognac

remy martin vsop 14.00
hennessy xo 25.00
martell cordon bleu 28.00

port

croft tawny 10.00
fonseca lbv 11.00
fonseca bin 27 12.00
taylor fladgate 20 year tawny 18.00

scotch

macallan 12 12.00
glenlivet 12 year 12.00
oban 14 year 15.00
lagavulin 16 year 18.00
macallan 18 year 25.00