

## *Desserts*

### **Chocolate & Peanut Butter Chimes Tower**

Peanut Butter Crunch 8.

### **Local Apple & Currant Cobbler**

Housemade Lavender-Mascarpone Ice Cream 8.

### **Pumpkin Cheesecake**

Gingersnap Crust, Candied Pecans, Amarena Cherry Coulis 8.

### **Strawberry & White Chocolate Bread Pudding**

Lancaster Strawberry Ale Anglaise, Macadamia Nut Crumble 8.

### **Butterscotch Crème Brulee**

Plantain Spice Cake, Cachaca Infused Toffee 8.

**Woodside Farm Creamery Ice Cream 6.**

## *Coffee & Tea*

Organic Coffee 2.50 Harney & Sons Tea 2.50

Espresso 3. Cappuccino 4. Latte 4.

Irish Coffee 7. Caramel Kahlua Coffee 7.

Frangelico Cappuccino 7.

## *Dessert & Sparkling Wines*

|  | Glass | Bottle |
|--|-------|--------|
| Cockburn's Fine Ruby Port, Portugal                  | 8.    | 40.    |
| Vietti Cascinetta Moscato d'Asti, Italy              | 9.    | 45.    |
| Marquis de la Tour Brut, France                      | 10.   | 55.    |
| Graham's "Six Grapes" Reserve Port, Portugal         | 10.   | 60.    |
| Chateau Haut Bergeron Sauternes, France 2004 (375ml) | 12.   | 65.    |
| Nicolas Feuillatte Brut Rosé Champagne, France       |       | 85.    |
| Veuve Clicquot Yellow Label Champagne, France        |       | 97.    |
| Perrier Jouet Fleur de Champagne, France             |       | 260.   |