



DESSERTS - 10.00

Apple Crisp with Almond - Oat Topping and Fredy's Salted Caramel Ice Cream

Flourless **Chocolate Cake** with Chocolate Ganache, Whipped Cream and Peanut Butter Dust

Coconut Creamsicle **Sorbet** with Star Anise Infused Chocolate Sugar Cookies

Chocolate - Banana **Bread Pudding** with Buttermilk Caramel, Whipped Cream and Chocolate Crunch

Pistachio - Parsnip Cake with Ginger - Brown Sugar Ice Cream and Sticky Toffee Sauce

CHEESE - 12.00

Vermont Creamery Bijou, Websterville, VT (goats' milk)
and Jasper Hill Farm's Bayley Hazen Blue, Greensboro Bend, VT (cows' milk)
with Rosemary Scented Grape Jelly and Crisp Bread

AFTER DINNER DRINKS

Fresh Brewed Coffee		3.00
Espresso		3.00
Cappuccino and Latte		3.50
Randiato	Four shots of espresso with foamed milk	4.50
Loose Teas	Earl Grey, Decaffeinated Earl Grey, Keemun English Breakfast, Chai, Wild Mint, Sencha (Japanese Green), Rooibos (Bergamot) Rote Grutze (Rose Hip and Dry Fruit), Ginger Lemon, Chamomile Flower	3.50
Irish Coffee	Fresh brewed coffee, West Cork Irish Whiskey, Whipped Cream	12.50
Shot of Love	Double shot of espresso with Coole Swan Irish Cream	10.00
Key Lime Pie	Absolut Vanilia, Coole Swan Irish Cream, lime juice, simple syrup, graham crackers	12.50
Mint Hot Chocolate	Dorda Chocolate Liqueur, muddled fresh mint, steamed milk	12.50
Frangelico Cappuccino	Cappuccino with a shot of Frangelico, brûlééd foam	10.00