



Desserts

Cheesecake

figgy-quince jam, “honey smacks”

“Choco-Taco”

hazelnut tuile, mole ganache,
burnt wood ice cream,
charred pineapple salsa

Sticky Toffee Pudding

salted caramel, pumpkin ice cream

Baked Apples & Pears

walnut crust chunks,
rosemary ice cream

Chocolate Beignets

marshmallow cocoa

Ice Cream

chipotle coconut, raw chocolate, blackberry
cheesecake,

Cookies

chocolate chip, mac nut biscotti, peanut butter
crisps, macarons

Coffee & Tea

Ward’s Organic Coffee

Espresso

Cappuccino

Rishi Organic Loose Tea

Chamomile Medley

Tangerine Ginger

Houjicha Green

White Peony White

Earl Grey Black

Petit Paris, France

Muscat de beaumes de Venise

J. Vidal Fleury, France

Muscat

Cuvee Speciale 10, Mas Amiel, France

Botrytis Semillon

Vat 5, De Bortoli, Australia, 2005

Sauternes

Dauphine de Guiraud, France

La Cigarerra

Manzanilla Sherry

El Maestro Sierre

Oloroso Sherry

Smith Woodhouse LBV Port

Grahams 10 Year Tawny Port

Leacocks 5 Year Social Madeira

Cossart & Gordon 10 Year Bual Madeira

Benjamin Franklin Special Reserve

Madeira

Bertangolli Grappino

Berta Grappa Amarone

After Dinner Drinks

Monbazillac