

# DESSERT

*aptly portioned to allow you the taste of something  
sweet and delicious without the guilt*

## **Macadamia Spice Cake**

apple cider ice cream, Szechuan caramel,  
cardamom cream 8

## **Pumpkin Fritter**

warm vanilla cream, BSF apple cider brandy sauce 6

## **Thai Coconut Rice Pudding**

with mango & coconut rum sauce 6  
*made with gluten free ingredients*

## **Black and White**

warm flourless chocolate cake, whole bean vanilla ice cream, chocolate sauce 6

## **Mango Sorbet**

*made with gluten free ingredients, dairy free 5*

*Pastry Chef: Adam Willsey*

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## **Coffee**

Organic Fair Trade French Roast Regular or Decaf 3  
Illy Espresso, Regular or Decaf 3.5  
Cappuccino and Latte, Regular or Decaf 4.5

## **Pot of Tea 5**

Jasmine Pearl, organic green tea with jasmine blossoms  
Ancient Emerald Lily, organic fair trade green tea  
Ceylon Single Estate, organic fair trade black tea  
Vanilla Black, organic fair trade black tea  
Iron Goddess of Mercy, organic oolong tea  
Mandarin Citrus, organic fair trade white tea  
Scarlet Berry Rooibos, organic fair trade decaf  
Chamomile Medley, organic fair trade decaf  
Cinnamon Plum, organic fair trade decaf

## **Port**

Graham's Tawny 10 year 11  
Warre's Otima Tawny 10 year 13  
Taylor Fladgate Tawny 20 year 15

## **Brandy and Cognac**

Camus 'Elegance' VS 10  
Hennessy 'Privilege' VSOP 18  
Martell XO 45  
Black Star Farms Apple Brandy 9  
Black Star Farms Pear Brandy 9

## **Dessert Drinks**

Lillet *Apertif de France* 8  
Romerhof *Beerenauslese, Mosel Germany '09* 9  
Spanish Coffee – Kahlua, Grand Marnier, coffee 9  
Irish Coffee – Jameson, sugar, coffee 9  
Keoke Coffee – Kahlua, Crème de Cacao, Brandy, coffee 9  
Encore Coffee – Kahlua, Bailey, Frangelico, coffee 9