DESSERT

Black Forest tiramisu, *preserved cherries, mascarpone* 20

Apple tarte tatin, *vanilla ice cream, Chantilly* 24

Paris-Brest, *chocolate mousse, hazelnut crèmeux* 20

Baked Alaska, *Neapolitan* 16

Doughnut sandwich, *vanilla gelato, dulce de leche* 8

Zabaglione, *strawberry granita* 14

Chocolate torte, *crème fraîche* 18

CONTINENTAL CHEESES

Served with fennel tortas, baguette & appropriate garnishes

Comté – *hard, cow's, Jura*

Ossau-Iraty – *hard, sheep's, French Basque*

Brie de Meaux – *soft, cow's, Île-de-France*

Pont L'Évêque – *soft washed-rind, cow's, Normandy*

St Agur – *blue-veined, cow's, Auvergne*

Saint Maure – *soft, goat's, Loire Valley*

One for 15, Three for 36, Six for 65

SWEET & FORTIFIED WINES

La Pigade Muscat Beaumes-de-Venise 18
Rhône, France

Dragon Bones 'Wutz' Late Harvest Riesling 21
Central Otago

Carmes de Rieussec Sauternes 23
Bordeaux, France

Pergola 'Visner' *sweet cherry infused* 22
Le Marche, Italy

Montilla Moriles Alvear PX 24
Jerez Spain

Graham's 10yo Tawny Port 22
Porto, Portugal

Graham's 20yo Tawny Port 38
Porto, Portugal

DESSERT COCKTAILS

Affogato 23
Espresso, vanilla ice cream, amaretto

Espresso Martini 23
Vodka, espresso, coffee liqueur, demerara

White Russian 24
Vodka, amaro Montenegro, cacao, gingerbread cream