

DESSERT

Strawberries, *rosé Champagne, cream* 15

Apple Tarte Tatin, *vanilla ice cream, Chantilly* 24

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

Baked Alaska, *Neapolitan* 16

Zuppa Inglese, *mascarpone custard, rosé jelly* 20

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*

Tête de Moine – *semi-hard, cow's, Switzerland*

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

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

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

Crottin de Chèvre – *soft, goat's, Loire Valley*

One for 15, Three for 36, Six for 65

SWEET & FORTIFIED WINES

Beaumont Muscat Beaumes-de-Venise 16

Rhône, France

Valli Late Harvest Riesling 16

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

Brandy Alexander 22

Cognac, crème de cacao, toasted cream, nutmeg