

Desserts

English Sticky Toffee Pudding - 6.25

A moist sponge cake flavored with chopped dates, natural cane sugar and dark molasses then drenched with homemade toffee sauce, served warm with a scoop of vanilla ice cream and fresh whipped cream

Chocolate Lovers Flourless Chocolate Cake - 5.75

A dense flourless bitter-sweet dark chocolate cake spiked with Kahlua and topped with bits of toffee, served with fresh whipped cream

English Bread Pudding - 5.99

Croissants, raisins and sweet spices baked in a light vanilla custard and served with whiskey-caramel sauce

Bavarian Crème - 5.00

Homemade light fluffy custard with raspberry puree

Edelweiss Cake - 6.50

Almond Dacquoise, raspberry coulis, white chocolate mousse, lady fingers and a crunchy bottom

Chocolate Mousse in a Florentine Shell - 5.25

Rich chocolate mousse with a hint of brandy

Apple Strudel - 5.25

Apples, raisins and sweet spices baked in puff pastry, glazed with apricot jam and dusted with powdered sugar

Strawberry Pizza - 5.25

Shortbread crust layered with softened cream cheese and fresh strawberries in a thick strawberry sauce

All of our desserts are available a la mode with a scoop of vanilla ice cream

After Dinner



Espresso - 2.00

Cappuccino - 2.75

Latte - 2.75

Mocha - 3.25

PORT, SHERRY, BRANDY & SINGLE MALT SCOTCH

Fonseca Porto Bin #27 Port - 5.50

Taylor Fladgate 10 yr Tawny Port - 7.50

Harvey's Bristol Cream Sherry - 5.00

Courvoisier VS Cognac - 6.75

Clear Creek Kirschwasser - 6.75

Clear Creek Pear Brandy - 7.50

Asbach Uralt Brandy - 7.00

Glenlivet Scotch 12 yr - 7.50

Macallan Scotch 12 yr - 10.00

Balvenie Single Barrel Scotch 15 yr - 11.00