

GALLERY DESSERTS

Poached meringue, sable breton, summer berries, basil	17.00
Apple cider & calvados trifle	14.00
Craig's chocolate mousse, hazelnut brulee, banana & salted caramel icecream	18.00
Tart of the day	14.50
House made ice-cream & sorbets	15.00
Affogato:	
Riservato: Rich housemade vanilla icecream and Genovese espresso	7.50
Sfrontato: as above but with your choice of a spirity liqueur	15.50
<i>Baileys, Cointreau, Kahlua, Tia Maria, Dom Benedictine, Drambuie, Galliano, Grand Marnier, Frangelico, Chambord, Malibu</i>	

Selected Cheese from the Spring Street Cheese cave

with lavosh, apple and pear paste and cracked walnuts
One cheese 16.00 two 26.00 three 34.00

	Glass 90ml	Bottle
DESSERT WINE		
2005 Le Tertre du Lys D'or 375ml, <i>Sauternes Fr</i>		62.00
2006 Château Guiraud Grand Cru 375ml, <i>Sauternes Fr</i>		105.00
2012 Disznoko Tokaji Late Harvest 500ml, <i>Hungary</i>	12.50	64.50
SHERRY/MADEIRA		
	Glass 60ml	
Barbeito Special Reserva, Dry, <i>Madeira Portugal</i>	7.80	
Barbeito Verdelho, Medium Dry, <i>Madeira Portugal</i>	7.80	
Barbeito Malvasia, Sweet, <i>Madeira Portugal</i>	7.80	
PORT/COGNAC		
	Glass 60ml	
Penfold's Grandfather	14.50	
Hanwood Fine Tawny Port	6.50	
Galway Pipe Tawny Port	6.50	
R.L. Buller Premium Fine Old Tokay	8.50	
R.L. Buller Premium Fine Old Muscat	8.50	
R.L. Buller Premium Fine Old Tawny Port	8.50	
Campbell's Rutherglen Muscat	10.50	
Michael Unwin "Tattooed Lady" Old Muscat	9.50	
Bests Aged Muscadelle <i>Great Western Vic</i>	10.50	
	Glass 45ml	
VSOP Courvoisier Cognac	14.50	