

- DESSERTS**
- Chocolate Fondant** 15
House made pudding served with coconut ice cream and crushed pistachio nuts
- Seasonal Pavlova** 15
Served with mango puree, passionfruit coulis, whipped cream, rose fairy floss and seasonal fruit
- Classic Chocolate Cake** 15
Served with coconut ice cream, and raspberry compote

- DIGESTIFS**
- Galway Pipe** 11
Australia – Aged 12 yrs with iconic tawny flavours of fruitcake and raisins.
- St Remy VSOP** 11
France – Fresh red berries and vanilla oak flavours. Neat or on ice.
- Baileys** 11
Ireland – Sweet and milky, with notes of vanilla and chocolate.
- Fireball** 11
Canada – Sweet cinnamon.
- Jägermeister** 11
Germany – Herbal and complex with strong anise notes on the finish.
- Drambuie** 13
Scotland – Clove and saffron spiced with honey, zesty citrus and herbal complexity.
- Tia Maria** 11
Italy – Coffee and chocolate with caramel hints.
- Hennessy VSOP** 18
France – Delicate blend of wood notes and spices, punctuated by the aromas of clove and cinnamon.
- Mt Glorious Barrel Aged Vodka** 18
Australia – A complex yet harmonious blend of rich and smoky American oak, followed by sweet chocolate tones.
- Lost Explorer Mezcal** 45
Mexico – An earthy expression with hints of tobacco, cocoa, and vanilla. Offers a unique balance between wood aromas and umami flavours.
- Glenfiddich 21 Year** 48
Scotland – Starts by lulling you in with soft barley water and boiled sweet sweetness, then out of nowhere comes a brutish peppery enlivening burst with a wisp of smoke, root ginger, oak clove, and lime zest.

