

Desserts

The Snowball in Hell

*a chocolate coated goblet filled with chocolate roulade
and vanilla ice cream, topped with callebault
chocolate sauce and toasted coconut*

10.50

Chocolate Fudge Layer Cake

with espresso crème anglaise

10.00

White Chocolate and Ginger Cheesecake

with fresh blueberries and blueberry coulis

10.00

Chocolate Obsession

*chocolate parfait with peanut butter mousse, oreo cookie crust,
and caramel panna cotta*

10.00

Vanilla Crème Brulée

9.00

Key Lime Pie

9.00

Clarke Cooke Coupe Glacée Exotique

*fresh pineapple, mango, berries,
passionfruit coulis and orange sorbet*

10.00

Bannister's Wharf

Single Malt Scotch

Glenfiddich	10.00	Talisker	10.00
Glenlivet	10.00	Lagavulin	16.00
Dalwhinnie	10.00	Glenkinchie	11.00
Cragganmore	10.00	MacCallan 12	11.00
Oban	10.00	MacCallan 18	16.00

Cognac and Brandy

Courvoisier VS	9.75	Remy Martin VSOP	10.50
Courvoisier VSOP	10.50	Remy Martin XO	21.00
Hennessy VS	9.75	Remy Martin Louis XIII	225.00
Hennessy VSOP	10.50	Hine Rare & Delicate	9.75
Hennessy XO	22.00	Hine Antique	19.00
Martell VS	9.75	Hine Triomphe	32.00
Martell VSOP	10.50	Kelt Tour de Monde	32.00
Martell Cordon Bleu	27.00		

Port and Madeira

Sandeman Rainwater Madeira	8.00
Graham's Six Grape	8.00
Fonseca Bin No. 27	8.00
Fonseca Panascal	16.00
Rozes Late Bottle Vintage	9.00
Taylor Fladgate Vargellas	16.00
Taylor Fladgate 20 Year Old Tawny	11.00
Dow's 1997	23.00
Symington's Quinta do Vesuvio Vintage	16.00
Warre's Warrior (1/2 bottle)	26.00
Churchill Vintage	10.00
Cockburn's Special Reserve	9.00

Newport