

## SEASONED Finishing Touches

'Molten Chocolate Cake' ~ Whipped Cream/Berries/Toasted Cocoa ~ \$7

'Sticky Figgy Toffee Bread Pudding' ~ Warm Fig Muffin Bread

Pudding/Warm Toffee Sauce/Vanilla Ice Cream ~ \$12

'Butterscotch Pudding' ~ Brown Sugar & Butter Pudding/Whipped

Cream/Smoked Sea Salt/Lacy Walnut Cookie ~ \$8

'Hunny Pot' ~ House-made Vanilla Ice Cream/Granny's Black

Berry Jam/Honey/'Honeycomb' Brittle ~ gf/\$10

'Chocolate Fix' ~ Hand-made Chocolate Truffles ~ \$2 ea.

Ice Cream & Sorbet ~ Tasting \$1 each/Lg. \$2 each

'Sheep's Milk Ricotta Cheese Cake' ~ Berries/Honey ~ \$8

'Irish Coffee' ~ Whisky/Coffee/Whipped Cream ~ gf/\$10

Hot Chocolate' ~ Bittersweet Chocolate, Cream, Brown Sugar &

Nutmeg/Gingerbread/Whipped Cream ~ \$6

### Coffee & Tea:

French Press ~ 12 oz./32 oz.

\$4.50/\$13.50

Espresso

\$3

Latte/Cappuccino

\$4

Selection of Tea

\$3

Black Tea: Russian Earl Grey Yunnan Jig, Cinnamon Apple,  
Cloud Forest, Peach Black, English breakfast

Green Tea: Passionfruit Jasmine, Dragon Well Buttery Green

Other Tea: Pu-Eerh Ginger, Citron Oolong, Tikwan Yin Oolong

Herbal Tea: Peach Melba, Peppermint, Cinnamon, Lemon Cloud,

Almond Rocker Rooibos, Turmeric Chai

Caffeine Free Tea: Monks Blend Vanilla

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<u>Spirits:</u>	2oz.
Fernet-vallet	\$8
Rough Rider Straight Bourbon	12
Campari	15
Kübler Absinth	16
Tequila Ocho Plata	12
Tequila Ocho Añejo	16

<u>Cognac/Brandy/Port/Sherry:</u>	2oz.
Kelt VSOP Cognac	\$20
Rémy Martin 1738	20
Po Di Poli Secca Grappa	20
Amontillado Sherry	15
Barros 10 yr. Tawny Port	12
Barros 20 yr. Tawny Port	22

<u>Whiskies:</u>	2oz.
Teeling Irish Whiskey	12
Tullibardine Burgundy Finish	18
Talisker Storm Single Malt Scotch	18
Auchentoshan 12 Year	22
Glencadam 10 Year	20
Ardbeg An OA	22
Kilkerran 12 Year	22
Glen Moray	18



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