

Desserts \$9.75

Made in House by Our Talented Kitchen

(Accept our gelatos and sorbets which are supplied by London's own Coppa di Gelato)

Crème Brulee

Traditional vanilla custard

Sticky Toffee Pudding

Served with caramel sauce and vanilla gelato

Featured Sorbet

Gluten and dairy free

Chef Inspired Cheesecake

Decadent velvety delight

Chocolate Brownie Sundae

With chocolate gelato, chocolate sauce and whipped cream

Seasonal Crisps

Gluten free crumble topping on seasonal fruit

Dessert Cocktails \$14.50

Creamy Dreamy Cocktails Served Over a Scoop of Vanilla Gelato

Golden Dream (Galliano, triple sec)

Mudslide (Kahlua, Baileys, vodka)

Grasshopper (Crème de menthe, crème de cacao)

Brandy Alexander (brandy, crème de cacao)

Golden Cadillac (Galliano, crème de cacao)

Affogato Martini (Vanilla vodka, crème de cacao, Kahlua)

A Few Words on Our Dessert Cocktails

Golden Dream – popular during the 1960's and 1970's and originated at the Old King Bar in Miami, mixed by Raimundo Alvarez. This cocktail was dedicated to actress Joan Crawford.

Mudslide – the original mudslide was allegedly created in the 1950's at the Wreck Bar in the Grand Cayman Islands. It is said that it came to be as a customer ordered a White Russian but the thatched hut did not carry heavy cream and so they used Irish Cream liqueur instead.

Grasshopper – invented in 1918 by Philibert Guichet for a cocktail competition in New York City. It secured a second place win and has been on the menu at the Tujague's bar in the French Quarter of New Orleans which Philibert owned.

Brandy Alexander – Became popular in the early 20th century. It came about as a variation of a gin based cocktail called simply an Alexander – today the Alexander can have either gin or brandy.

Golden Cadillac – a modern classic from the 1950s era. The cocktail was created by a bartender for a newly engaged couple that came to Poor Red's Bar - B- Q in El Dorado California. They wanted a special cocktail to match their newly purchased golden Cadillac.

Affogato martini – the origins of the affogato in Italian history are unknown, but affogato literally means "to drown" in Italian. In this particular case it is the vanilla gelato that is drown in a delicious espresso liqueur bliss.