



DESSERTS

▲ **Chocolate Cheesecake** *in a hazelnut crust with housemade milk chocolate-Frangélico ice cream* 7.95

▲ *Hawk & Horse "Latigo," Late Harvest Cabernet Sauvignon* 12.00

Rich Chocolate Cake, *chocolate cake layered with a mocha cream filling, iced with ganache and finished with crème anglaise, raspberry and chocolate sauces* 7.95

▲ *Graham's Six Grape Port* 5.25

▲ **Sticky Toffee Pudding Cake** *with salted caramel sauce and housemade vanilla ice cream* 7.95

▲ *Sandeman "Founder's Reserve"* 4.50

Vanilla Bean Crème Brûlée, *chilled vanilla bean custard with caramelized sugar and raspberry coulis* 7.95

▲ *Blandy's 5 Year Sercial Madeira* 4.50

Chef's Selection of Handcrafted Cheese Market Price

Apple Crostata, *rustic tart filled with Granny Smith and Gala apples, served with GVG buttermilk ice cream and caramel sauce* 7.95

▲ *Cockburn's 10 Year Tawny* 8.00

Frozen Nutty Irishman, *chocolate cake layered with Irish cream mousse and crushed English toffee, finished with crème anglaise and chocolate sauce* 7.95

▲ *Sandeman 20 Year Tawny* 10.00

Affogato, *GVG vanilla ice cream with a shot of espresso and a chocolate-hazelnut biscotti* 5.95

▲ *Blandy's 10 Year Malmsey* 5.00

▲ **GVG Dessert Sampler**

Chocolate-Hazelnut Cheesecake, Apple Crostata, Frozen Nutty Irishman, Vanilla Bean Crème Brûlée 13.95

▲ *Hawk & Horse "Latigo," Late Harvest Cabernet Sauvignon, Cockburn's 10 Year Tawny, Sandeman 20 Year Tawny, Blandy's 5 Year Sercial Madeira* 12.95

▲ *Indicates Wine Pairing Selections*

*Please let us know about your allergies.
Some recipes may contain nuts or other allergens.*