

# HUDSON

## STEAKHOUSE

### DESSERTS

#### **Espresso Chocolate Mousse**

Candied orange mascarpone, peanut sesame brittle

8.50

#### **Sticky Toffee Pudding**

Clotted cream ice cream and toffee sauce

8.50

#### **Belgium Waffles**

Butterscotch sauce, salted caramel ice cream

8.50

#### **Lemon Panna Cotta**

Strawberry compote and Hudson honeycomb

8.50

#### **Ice Cream Selection**

Served in a brandy snap basket

3.00 per scoop

#### ALLERGIES:

Please make us aware of any allergies or dietary requirements. Dishes may contain nuts.

## COFFEE

<b>Cappuccino</b>	4	<b>Americano</b>	3	<b>Flat White</b>	4
<b>Latte</b>	4	<b>Espresso</b>	3	<b>Irish Coffee</b>	8
<b>Macchiato</b>	3	<b>Double espresso</b>	4	<b>Tea</b>	3

## DESSERT WINE

<b>D'Arenberg Fortified Shiraz</b> - Australia	7
<b>Muscat de Saint-Jean-de-Minervois</b> - France	7

## DESSERT COCKTAILS

<b>Godfather</b> - Johnny Walker Black, Amaretto	10
<b>Rum Old Fashioned</b> - Appleton 12 Year Old, Sugar, Bitters, Orange Zest	11
<b>Nutty Irishman</b> - Baileys, Frangelico	10
<b>Espresso Martini</b> - Vodka, Kahlua, Espresso	12

## WHISKEY

<b>Woodford Reserve</b>	(25ml)	8
<b>Glenmorangie 10 Year</b>	(25ml)	8
<b>Talisker 10 Year</b>	(25ml)	8
<b>Laphroaig 10 Year</b>	(25ml)	8
<b>Hibiki Harmony</b>	(25ml)	13

## COGNAC / ARMAGNAC

<b>Remy Martin VSOP</b>	(25ml)	8
<b>Maxim Trijol Cognac VSOP</b>	(25ml)	7
<b>Baron De Signognac Armagnac VSOP</b>	(25ml)	7
<b>Janneau Armagnac</b>	(25ml)	7
<b>Henry De Querville Calvados</b>	(25ml)	7
<b>Somerset Alchemy Cider Brandy</b>	(25ml)	8

## PORT

<b>Quinta do Crasto Vintage Port</b> - 2011	(75ml)	7
<b>Taylors L.B.V. Tawny Port</b> - 2010	(75ml)	7

## DIGESTIFS

<b>Marolo Grappa di Moscato</b>	(25ml)	8
<b>Limoncello</b>	(25ml)	5
<b>Ricard</b>	(25ml)	5