

# HUDSON

## STEAKHOUSE

### DESSERTS

#### **Espresso Chocolate Mousse**

Candied orange mascarpone, peanut sesame brittle

9.50

#### **Lemon Crème Brûlée**

Stem ginger shortbread

9

#### **White Chocolate and Raspberry Parfait**

Toasted coconut and pistachio

9

#### **Sticky Toffee Pudding**

Clotted cream ice cream and toffee sauce

9

#### **Belgium Waffles**

Butterscotch sauce, salted caramel ice cream

9

#### **Ice Cream Selection**

Served in a brandy snap basket

3.50 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 - Australia</b>	7
<b>Côtes de Montravel – Château Laulerie - France</b>	7

## DESSERT COCKTAILS

<b>Godfather - Johnny Walker Black, Amaretto</b>	11.50
<b>Rum Old Fashioned - Appleton 12 Year Old, Sugar, Bitters, Orange Zest</b>	12.50
<b>Nutty Irishman - Baileys, Frangelico</b>	11.50
<b>Espresso Martini - Vodka, Kahlua, Espresso</b>	12.50

## 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 - 2011</b>	(75ml) 7
<b>Taylors L.B.V. Tawny Port - 2010</b>	(75ml) 7

## DIGESTIFS

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