

SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE | Est. 1977

DESSERT COCKTAILS

- ESPRESSO MARTINI** 15.50
Tito's vodka, Coffee Liqueur, espresso and a little sugar vigorously shaken.
- BLACK & RYE.** 17.00
Rabbit Hole Boxergrail Rye, Chambord black raspberry liqueur, lemon juice, a little honey and Abbot's bitters all shaken with egg white [contains egg]
- LEMON FLIP** 15.50
Sipsmith Lemon Drizzle gin, limoncello, lemon juice, sugar and a whole egg [contains egg]
- GOLDEN CADILLAC** 15.50
Crème de Cacao Blanc, Galliano liqueur, orange juice and double cream [contains nuts][contains dairy]

DESSERT WINE

	GLASS 100ML	BOTTLE 375ML
MOSCATO D'ASTI 'NIVOLE', MICHELE CHIARLO		39.00
QUADY ELYSIUM BLACK MUSCAT	13.00	49.00
QUADY ESSENSIA ORANGE MUSCAT	13.00	49.00
CASTELNAU DE SUDUIRAUT		64.00
FRESCOBALDI VIN SANTO		99.00
FAR NIENTE DOLCE, 2015		299.00
TEDESCHI RECIOTO DELLA VALPOLICELLA 2018 (500ML)	25.80	129.00
DISZNOKO DORGO ASZU 5 PUTTONYOS TOKAJI 2013 (500ML)	25.80	129.00

PORT

	GLASS 100ML	BOTTLE 750ML
GRAHAM'S LBV 2017	9.00	60.00
GRAHAM'S SIX GRAPE	9.50	65.00
BARROS COLHEITA 2005	18.00	129.00
BARROS 10YR TAWNY	12.00	82.00
WARRE'S VINTAGE 1980		350.00

SHERRY

	GLASS 100 ML	BOTTLE 375ML
GONZALEZ BYASS DEL DUQUE AMONTILLADO 30YR	21.00	68.00
GONZALEZ BYASS PEDRO XIMENEZ 30YR	21.00	68.00
TIO PEPE FINO EN RAMA	14.00	54.00

DESSERTS

PREPARED DAILY IN HOUSE BY OUR PASTRY CHEF

- GIGANTIC CHOCOLATE CAKE** 24.00
moist chocolate layer cake brushed with Baileys Irish Cream, chocolate mousse and covered with dark chocolate ganache [perfect to share 2-4 people]
- NEW YORK STYLE CHEESECAKE** 9.50
baked traditional cheesecake, seasonal berries
- KEY LIME PIE** 9.50
citrus tuile, gin & tonic sorbet
- ROASTED PINEAPPLE.** 9.50
coconut & lychee sponge with chocolate ice cream
- S'MORE FONDUE.** 16.00
an indulgent American campfire treat of chocolate and marshmallow served in a cast iron pan with crackers and strawberries. [perfect to share 2-4 people]
- GOURMET ICE CREAM OR SORBET** 3.00/SCOOP
ask for today's flavours
- PASSION FRUIT CURD.** 9.50
miso cream, shortbread, mango sorbet

TEA & COFFEE

- CLASSIC IRISH COFFEE** 11.00
Slane Irish Whiskey, coffee, sugar & Cream
- IRISH CREAM COFFEE** 11.00
Baileys, coffee, sugar & Cream
- KENTUCKY COFFEE** 11.00
Four Roses bourbon, coffee, maple syrup & Cream
- NUTTY IRISH CREAM COFFEE.** 11.00
Baileys, Frangelico, coffee & Cream
- AMERICANO** 4.20
- ESPRESSO** 3.80
- DOUBLE ESPRESSO** 4.20
- CAPPUCCINO.** 4.50
- LATTE** 4.50
- MACCHIATO** 4.00
- TEA.** 4.00
English Breakfast / Earl Grey / Chamomile / Green / Jasmine
- FRESH MINT TEA** 4.20

DESSERT MENU

All spirits sold in 50ml measures unless otherwise stated, 25ml measures are available on request. Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be prepared to order. For information regarding allergens in our dishes please ask a member of staff. An optional 15% service charge will be added to your bill. All prices are inclusive of VAT. V7