***Desserts***

***$8.50***

**Ultimate Chocolate Guinness Cake**

The Inn’s signature chocolate cake enhanced with Guinness beer,

layered with rich chocolate fudge icing, whipped cream

served over raspberry sauce.

**Carrot Cake**

Three layers of moist spiced carrot cake, studded with crushed pineapple, coconut, and walnuts, finished with whipped cream cheese icing,

toasted coconut, and orange caramel.

**Chocolate Hazelnut Tart**

Fudge filling surrounds toasted hazelnuts, Nutella ganache, coffee ice cream , mocha crumb, salted caramel, Chantilly cream and candied hazelnuts.

**Strawberry Rhubarb Crisp**

Slices of strawberry and rhubarb simmered with candied ginger are topped with buttery brown sugar oat crumble, baked until golden brown,

topped with French vanilla ice cream. GF

**Blueberry Upside Down Cake**

A light lemony cake baked over sweet blueberries,

and served with lemon sorbet, raspberry sauce, and Chantilly cream. GF

**Assorted Ice Cream and Sorbet**

1-Scoop **$2.50** 2- Scoops **$5.00**

**Espresso $4.50 Cappuccino $5**