

A background image of a field of purple lavender flowers under a bright sky.

## ***Twigs Lounge 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**