

Sweets

JUMP WHITE CHOCOLATE CHEESECAKE

phyllo pastry, pink peppercorn, red plum chutney 12.

CHOCOLATE MOUSSE

dark chocolate crémeux, white chocolate crumbs, Nutella 12.

BEEF & CARROT CAKE

cream cheese icing, sugar tuile, rum raisin ice cream 11.

PUMPKIN AFFOGATO

ginger molasses cookie, espresso 11.

add selected bourbon +10.

ASSORTED CHEESES

selection of Italian, American and local cheeses, seasonal fruit compote 20.

ICE CREAMS & SORBETS

daily selection 10.

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Dessert Wine

	<i>2oz</i>	<i>375ml</i>
15 Barbeito 5 Year Old Malvasia Reserva, Madeira, ES	9.	65.
16 Cave Spring 'Indian Summer' Late Harvest Riesling, Niagara	12.	68.
16 Château Dudon Gallien Sauternes, Bordeaux, FR <i>500ml</i>	12.	96.
16 Hidden Bench Late Harvest Gewürztraminer, Niagara	15.	92.

Port & Sherry

	<i>2oz</i>	<i>750ml</i>
NV Bodegas Robles Piedra Luenga Fino Sherry	6.	–
NV Williams & Humbert Walnut Brown Medium Sweet Sherry	7.	–
12 Graham's Late Bottled Vintage	8.	60.
NV Tio Pepe Fino Sherry	9.	–
NV Graham's 10 Year Old Tawny	10.	98.
NV Graham's 20 Year Old Tawny <i>500ml</i>	14.	126.

Digestif

	<i>2oz</i>	15.
Aperol		
Averna Amaro		
Fernet-Branca		
Montenegro Amaro		
Campari		
Grappa Bottega		

Specialty Coffee

1.5oz 10.

JUMP COFFEE

brandy and amaretto with Oro Caffè cappuccino

AFTER DARK

chilled brandy and crème de cacao with Oro Caffè espresso

NUTTY LASS

Baileys Irish cream, Frangelico and Kahlúa with Oro Caffè cappuccino