

Desserts

OAK CHOCOLATE CAKE / 18

República del Cacao caramelized milk chocolate
ganache, cacao nib crumble,
salted caramel ice cream

STICKY TOFFEE PUDDING CAKE / 15

bourbon butterscotch, grilled figs,
brown sugar ice cream, fig conserve,
smoked maldon sea salt

PEANUT BUTTER PIE / 16

toasted marshmallow fluff,
cinnamon feuilletine crunch, banana chip

PERSIMMON CHEESECAKE / 16

walnut oat crust, sage coulis,
sorghum caramel, candied sage

BAKED ALASKA / 20

foie gras mousse, blackberry currant jelly,
white chocolate ice cream, almond cake,
vanilla meringue, blackberry currant coulis,
almond streusel

TRIO OF HOUSEMADE ICE CREAMS & SORBETS 5 / 14

chef's rotating selection

DESSERT COCKTAILS

X MARKS THE SPOT / 18

rum, sherry, dry curacao, honey, bitters, egg

ESPRESSO MARTINI AFFOGATO / 18

vanilla-infused vodka, coffee liqueur, cold brew
poured over a scoop of vanilla ice cream

ESPRESSO MARTINI / 15

vanilla-infused vodka, coffee liqueur, cold brew

ZERO-PROOF

ESPRESSO MARTINI / 12

n/a rum, coffee syrup, cold brew

EXECUTIVE PASTRY CHEF, HELENA LARSON

WINES

GRAHAM'S 10 YEAR 12
Tawny Port

GRAHAM'S 20 YEAR 16
Tawny Port

GRAHAM'S 30 YEAR 38
Tawny Port

HARTLEY & GIBSON OLOROSO 8
Sherry

HARTLEY & GIBSON PEDRO XIMENEZ 11
Sherry

FERNANDO DE CASTILLA 14
Classic Manzanilla

CHATEAU LARIBOTTE SAUTERNES 10

INNISKILLIN VIDAL ICEWINE 22

SPIRITS

GREEN CHARTREUSE 25

YELLOW CHARTREUSE 25

GRAND MARNIER 16

FERNET BRANCA 14

AVERNA 18

CYNAR 12

MONTENEGRO AMARO 15

AMARO NONINO 21

HOMEMADE COFFEE LIQUEUR 11

BUFFALO TRACE BOURBON CREAM 10

BAILEYS IRISH CREAM 11

BAILEYS CHOCOLATE 11

SAMBUCA 12

