CAFE BOUFFON

Dessert | 15

LEMON CURD TART
sharp lemon, sweet candied orange,
and a crisp cornmeal crust

CRÈME BRÛLÉE
a classic, rich and velvety vanilla bean
custard, torched caramel

APPLE CRUMBLE CAKE *GF*
baked custard, chai tea crumble
and hot caramel

CHOCOLATE CAKE
layers of rich chocolate cake and chocolate
ganache served with vanilla ice cream

PASTRIES

MACARONS | 3
salted caramel / nutella / feature
CARDAMOM DEMERARA
MORNING BUN | 7
DARK CHOCOLATE ÉCLAIR | 8
CARAMEL ÉCLAIR | 8

Pastries are baked fresh daily and
available in limited quantities

FROM THE CAFE

Drip Coffee | 3.5
Espresso | 3.5/4.5
Americano | 4
Cappuccino | 6
Latte | 7
Mocha Latte | 7
Chai Latte | 7
London Fog | 7
Hot Chocolate | 7
Tea Leaves
Premium loose leaf tea | 6
Earl Grey
Bouffon Black
Mint Chamomile
Organic Chai Masala

DIGESTIFS | 1oz

Bailey's | 8
Kahlua | 8
Chambord | 8
Amaro Montenegro | 8
Campari | 10
Drambuie | 10
Grand Marnier | 10
B+B | 10
Calvados | 10
Pastis | 10

Tawse Gewurztraminer La Pressatura | 10

Grappa Sarpa Di Poli | 10
Remy Martin Vsop Cognac | 15

SHERRY, PORT & WINE | 2oz

Stratus 2023 Botrytis Semillion N-O-T-L | 14
Tio Pepe | 10
Taylor Fladgate Port | 10
Taylor Fladgate 20 year old | 15
Domaine Grand Pré Ice Cider Nova Scotia | 14

WHISKEY & SCOTCH | 1oz

Bushmills | 10
Glenmorangie | 14
Dalwhinnie | 16
Lagavulin 16 year old -
Islay Single Malt Scotch Whiskey | 20